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The Dal Cero family has been making wine for over three generations, meticulously and personally carrying out every step of the production process, from vineyard to bottle.

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DAL CERO AMARONE DOCG

Love for their own place of origin served as the driving force for the acquisition of this Tenuta by the third generation of the Dal Cero family. It is a corner of this earth with utterly distinctive characteristics, both geographic and geologic, a naturally-formed terrace with a view down over the city of Verona. With the launching of this project, the Dal Cero family strengthened the continuity of those values first established in 1934 by their grandfather



Augusto when he founded the family business: respect for the values of the earth, for sustainability of the terroir, and direct, personal evaluation of the land and its qualities. For this reason, Davide, Nico, and Francesca Dal Cero placed their individual signatures on the labels of their wines, in this way testifying to the importance of the challenge they have taken up: to be a leading producer in a production area as prestigious as Valpolicella, distinctive and influential for the qualities of approachability and richness of their wines.

Viticulture

This natural terrace, located in the eastern area of Valpolicella, overlooks the city of Verona. Its geologic qualities present an unusual combination of three different soil types: white limestone-derived soils, black volcanic soils, and a mixture than blends the two colours together.

The earth here is a rather complex amalgam of volcanic, calcareous, and composite soils, which in the higher areas are present in different concentrations and with abundant mineral content.



Vinification

Depending on growing season conditions, harvest is between the last third of September and the first third of October. The grapes are picked exclusively by hand. The clusters, which are picked by hand and quality-inspected, are placed on wooden trays in drying lofts for 3-4 months, with space left between the clusters to encourage efficient drying. The dried clusters are then pressed and the must macerates on the skins for 15-20 days at 23-25°C. Maturation of ca. 4 years in large oak casks and in 20hl French oak ovals, followed by a brief bottle-ageing.

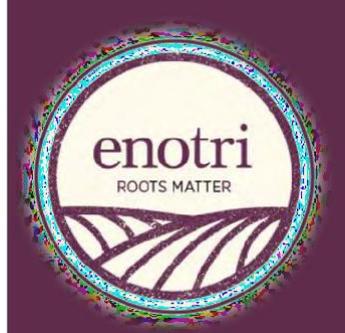


The Family

Currently directed by the third generation of the Dal Ceros— Davide, Francesca, and Nico— is the most concrete symbol of the continuity of the family's commitment to respect for the values of the earth, sustainability, and direct ties to the land and its qualities.

Davide manages vineyards & winemaking, Francesca is the export manager, Nico manages the Italian market.





DAL CERO AMARONE DOCG



SKU:	787720
Region:	Valpolicella, Veneto, Italy
Classification:	Amarone della Valpolicella DOCG
Vintage:	2013
Grapes:	Corvina, Rondinella, and Molinara
Vineyard:	In the San Briccio and Lavagno areas of Verona
Soil Composition:	Complex amalgam of volcanic, calcareous, and composite soils
Vineyard Training:	Verona pergola, with newer plantings trained to Guyot
Density/Yield:	35 hl/ha
Fermentation:	Dried clusters pressed & the must macerates on the skins for 15-20 days
Aging:	4 years in large oak casks and in 20hl French oak ovals
Alcohol:	15.5 %
Residual Sugar:	6 g/l
PH:	3.53 g/l
TA:	7 g/l
Total SO2:	80 mg/l

Tasting Note

A wine of stunning depth and concentration. The wine is in perfect harmony, blending the alcohol, rich aromas of ripe fruit, flavours of spice together with elegant tannins.

Pairing Suggestion

Ideal with roasts, game, and aged cheeses, but also sipped meditatively by itself as a vino da meditazione. Pair with braised beef cheek with Jerusalem artichoke and cocoa powder, for a fabulous dinner party.

Sales Facts:

- A wine of stunning depth and concentration – a perfect symphony of rich fruit, spice and elegant tannins.
- The southern exposure ensures a pronounced luminosity and solar radiation throughout the year. Wide day-night temperature differentials and constant breezes positively impact terroir characteristics in the wines.
- The constant breezes ensure a significant level of dryness in the soils, and the overall climate is mild, due nearby Lake Garda