



La Dama is a new project, brought to life by the vision, dreams, and energy of Gabriele and his wife Miriam. Upon Graduating the University of Padua, Gabriele and Miriam purchased 16 hectares of vineyards in two distinct and historic areas of Valpolicella. Gabriele’s father-in-law Giampietro believed in the vision and financed the building of the winery, planting of the vineyards and the whole operation. With his help the operation was created in 2006. They follow the organic principles and in 2015 have obtained the certification.

Cultivating native grape varieties is of fundamental importance Miriam and Gabriele. They fell in love with Valpolicella and want to remain faithful to its typical products. They look for the maximum expression of historical grapes in all their wines, in a combination that maximizes typicality and tradition.

VINICULTURE

Gabriele and Miriam are the first winemakers of their family. They cultivate 10 ha of vineyards in both negara and Sant’Ambrogio, two areas of Valpolicella Classico. The art of blending is at the heart of this region and all wines must be made with 45-95% of Corvina (considered the superior grape), up to a maximum of 50% Corvinone and 5-30% Rondinella. The traditional Molinara was excluded from the blend in 2003. Additionally, up to 25% of the blend can also be comprised of allowable grapes from the region with one single grape not exceeding 10%. it is this combination of grape varieties that creates each winery’s signature style anf flavour.

VINIFICATION

The blend is 70% Corvina, 10% Corvinone, 10% Rondinella, 3% Molinara. After harvest, the grapes are then laid in the drying rooms to wither until at least December 1. The fermentation cannot begin until after December 1. By law, the fermentation took place in concrete tanks at stable temperatures for 30 days. The wine is transferred to large oak barrels where it ages for 36 months with a further 12 months (often more) in the bottle.



SKU : 114765

Region Valpolicella Classico - Negrar

Classification

Vintage 2019

Grapes Corvina, Corvinone, Rondinella, Molinara

Soil Composition Clay and Calcareous

Vineyard Training Pergola

Density/Yield 90 ql/ha

Fermentation 30 days in concrete tanks

Aging 36 mos in large oak; 12 mos in bottle

Alcohol 16.0%

Residual Sugar 12.81 g/l

PH 3.45 g/l

TA 35.86 g/l

Free SO2 18 mg/l

Total SO2 62 mg/l

TASTING NOTES

This Amarone is rich and delicious with complex notes of violets, cherries in spirit with touch of leather, tobacco, vanilla and pepper, yet still exhibiting loads of freshness and drinkability.

FOODS + MOODS

Wild meats such as venison with string glazes; aged hard cheeses.