

Discovering the potential of a single vineyard, of a terroir that is unique in its extraordinary quality and which enshrines the history and traditions of the Valpolicella zone, then transforming it into a wine which, with its respect for nature and perfect harmony with the rhythm of the seasons, represents the beginning of a renaissance for Amarone.



## DE BURIS 2009 AMARONE DELLA VALPOLICELLA CLASSICO DOC RISERVA

Corvina 65%  
Corvinone 24%  
Rondinella 5%  
Oseleta 6%

### THE 2009 VINTAGE

Bud-break 2nd April  
Flowering 22nd May  
Fruit set 1st June  
Véraison 10th August

The weather in 2009 was characterized by a rather cold autumn and winter, with abundant rainfall. Average temperatures in March were slightly higher than the norm and led to an early bud-break. Vegetative growth proceeded rapidly in the spring and the weather remained generally fine throughout the summer. There was excellent thermal excursion in September between day- and night-time temperatures, ensuring a satisfactory accumulation of secondary metabolites (fundamental for raising the definitive quality of the grapes), and the period of the harvest was also sunny.

### THE VINEYARD

La Groletta, in the commune of Sant'Ambrogio di Valpolicella

- Total area 10 hectares; selection of the grapes in the 1.9 hectares of the parcel, and from around 0.5 ha of the La Groletta cru
- Altitude 250 meters above sea level
- Exposure South-West: the vineyard faces Lake Garda
- Characteristics of the soil:

Clayey and calcareous, of medium texture and moderately stony, pH 7-7.5  
Soil that has little cover vegetation, is poor in organic matter and rich in limestone, potassium and calcium, and with low concentrations of magnesium and iron.

- Vine training system Guyot, with a plant density of 6,500 vines per hectare
- Average age of the vines 30 years old
- Yield per hectare 6,000 kilos per hectare, with a yield of 40% in wine following the drying process

### HARVEST AND GRAPE DRYING

Manual selection of the finest bunches, beginning on 10th September. These were placed in crates holding 7 kg each and subsequently laid one by one on bamboo mats for drying. The grapes were left to wither for 110 days in our special drying loft, where the ventilation system maintains a constant flow of air and a low level of humidity.

### VINIFICATION AND MATURATION

After a further selection at the end of the drying phase, the grapes were pressed in January, followed by brief cryomaceration, lasting around 10 days. A slow fermentation then took place for 30 days in oak vats, using exclusively indigenous yeasts. Malolactic fermentation was carried out once during the first year of aging in Slavonian oak casks. The wine continued its maturation for 5 years in 15-30hl casks in the ancient cellar of Villa De Buris, where it also underwent bottle-aging.

### TECHNICAL DATA

Alcohol 15.9 % vol.  
Residual Sugar 4.30 g/l  
Total Acidity 5.91 g/l  
Dry Extract 39.7 g/l

### TASTING NOTES

De Buris 2009 displays a bright, deep ruby red color; on the nose it is taut and extremely fine, with the typical aromas of both sour and sweet black cherries that evolve into notes of spices and cocoa beans. On the palate it unleashes all of its personality: it offers high-toned, vibrant yet delicately velvety fruit. In spite of its concentration, it never seems heavy. Indeed, it is poised, harmonious, apparently suspended: it seems to offer a challenge to time, and its finish is interminable.

Giancarlo Tommasi, Oenologist