



1997 was a classic vintage. Extremely low vineyard yields created a wine of great concentration, with aromas of ripe fruit, displaying full, intense flavours on the palate, and a long-lingering finish. The grapes, 80% corvina, 10% rondinella, 5% sangiovese, and 5% molinara, were selected carefully by hand and laid to dry in shallow wood trays, just one layer deep, with clusters well separated for good air circulation. The alcoholic fermentation was followed by maceration on the skins, during which the wines extracts from the skins its smooth, fine-grained tannins; this process lasted 30 days. The wine then went to medium-sized Slavonian oak cases for a two and a half-year maturation, followed by a year's ageing in bottle. A deep ruby colour precedes an extraordinarily intense bouquet laden with rich spice and the ripest of wild berries. The wine expands magnificently in the mouth, heady and generous, showing superb depth. This 1997 vintage may very well capture everything th at Amarone is capable of expressing.

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