



OCTAVIUS

AMARONE DELLA VALPOLICELLA

RISERVA

# TECHNICAL DATA

Alcohol 16.5%

# MARCHESI FUMANELLI

OCTAVIUS 2010

AMARONE DELLA VALPOLICELLA RISERVA DOC





#### BACKGROUND

The Marchesi Fumanelli family has cultivated grapes and produced wines from their estate for 28 generations dating back to 1470. They deftly combine traditional and modern techniques to produce authentic expressions of their distinctive terroir. Fumanelli is one of the region's largest and most historic family owned wineries, having 78 acres of exclusively estate grown fruit within the walls of their ancient property, located eight miles from Verona. The Squarano estate is situated in the heart of Valpolicella, on a gentle hilltop surrounded by vineyards, cherry, and cypress trees.

#### APPELLATION

Valpolicella, Italy

# VARIETAL COMPOSITION

40% Corvina, 40% Corvinone, 20% Rondinella

#### WINEMAKING & VINTAGE NOTES

The growing season was warm and summer was dry especially in the second part which led to early sprouting. Hand harvested and selected from 30-40 year old pergola and 8-10 year old guyot vines on the Squarano Estate. The grapes are carefully hand selected and then placed on the traditional wooden plateaux and left to rest for 120 days, drying and concentrating all the elements. The wine making takes place with the greatest respect for the grapes using a combination of traditional and innovative techniques. The grapes are de-stemmed and soft pressed in January, maceration with daily periodic pump overs follow for 30 days. Fermentation takes place in temperature controlled stainless steel tanks.

#### **AGEING**

Ageing takes place for 48 months in French oak 500 liter tonneaux and barriques and a further 8-12 months in the bottle.

# TASTING NOTES

Intense ruby red color with garnet reflections. The bouquet is complex with dark cherry and ripe berries, earthy notes and slight hints of spice. Wonderful and sublime taste of vanilla and sweet cinnamon. The palate has elegant Corvina tannins, with savoriness and long lasting softness. Complex and rich with ripened red fruit, chocolate, liquorice and oak hints, full-bodied and elegant. Spiciness and more complexity will come with ageing.

# **ICONIC WINES FROM** AN ICONIC FAMILY

Pedigree and provenance in the heart of Valpolicella.



