

CAMPOLONGO DI TORBE AMARONE CLASSICO 2012

The Boscaini family keeps a unique collection of fine wines in its private cellars, produced in limited quantities and only in the best years, which the family likes to share with lovers of Masi wines.

This Amarone from Masi is the epitome of elegance, and comes from an historic vineyard whose quality has been renowned since the XII century. Its principal characteristics are its rich, almondly aroma and its great depth and balance. Delicious drunk on its own at the end of a meal, or with red meats, game, or strongly-flavoured dishes in general. Production is very limited.



| | |
|-------------------------|--|
| Classification | Amarone della Valpolicella Classico DOCG. |
| Origin | The Campolongo di Torbe vineyard is in the commune of Negrar. South west exposure. Height: 375-400 metres a.s.l. Terrain: hills of red eocenic limestone, deep, with good drainage, plentiful stones, and with favourable chemical and mineral components. Good ventilation. Wide terraces supported by natural embankments or dry stone walls ("marogne"). |
| Grape varieties | 70% Corvina, 25% Rondinella, 5% Molinara. |
| Vinification | Amarone is the product of the ancient wine making method called "appassimento" (grape drying). At the end of September or beginning of October the best bunches are laid on bamboo racks in farmhouse lofts, where large windows allow for natural ventilation. By the middle of February the grapes weigh 35-40% less. Only the Corvina grapes are affected by botrytis ("noble rot"). After a delicate pressing, the dried grapes are partially destalked and fermented for 45 days in large Slavonian oak barrels, at low, natural temperatures (the weather is very cold in this season); then the wine continues to ferment until the sugar has been totally transformed into alcohol and the malolactic takes place. |
| Maturation | 3 years: 60% in Slavonian oak barrels of 30-40 hl, 40% in Slavonian and Allier oak casks of 600 litres, partly new, partly of 2 nd 3 rd and 4 th usage, followed by a minimum of 6 months in the bottle. |
| Ageing potential | 35-40 years. |
| <hr/> | |
| 2012 vintage | The growing season in 2012 had mixed weather conditions. A dry and decidedly "warm" winter was followed by a very cold start to the spring. The hot, dry summer in turn accelerated the growing process, and ripening in some areas happened in the first ten days of September. The harvest began on the low levels from the 10th September and about one week later in the hills at 400m above sea level. High temperatures and the lack of precipitation over the summer caused a reduction in the quantity of grapes (-10%), but the quality remains excellent and the grapes themselves are healthy, small and widely spaced, ideal for appassimento with their good acidity and sugar-level readings. Outstanding vintage. |
| Tasting notes | Deep ruby red in colour, impenetrable. Elegant and complex aromas of fruit preserved in spirit and spices on the nose. A firm and well balanced structure comes through on the palate, with smooth and silky tannins, and an ample level of alcohol well integrated into the whole. Long and intense on the finish with hints of cherries preserved in spirit and spices. |
| Food pairings | Ideal drunk on its own after dinner. Also very good with red meats, game, quail and other tasty dishes. Excellent with mature cheeses such as parmesan and pecorino. The softness of the wine apparent in some years makes it a good match with gorgonzola. Recommended drinking temperature 18° C (64° F). |
| Data analysis | Alcohol 15.94% by vol., residual sugar 8 g/l, dry extract 38.7 g/l, total acidity 5.98 g/l, pH 3.57. |