

General Info**Country:** Italy**Region:** Veneto**Appellation(s):** Valpolicella Classico Amarone della
Valpolicella Classico**Producer:** Claudio Viviani**Year Founded:** 1936**Annual Production Total:** 6,600 cases**Farming:** Organic Non-Certified**Harvest Method:** Manual**Total Estate Size:** 10 ha**Azienda Agricola Viviani**

Amarone holds a reputation as the elephant of the Italian wine world, crushing all cuisines under its unctuous power. Claudio Viviani takes a different approach - he is looking for nuance, elegance, balance, and above all the ability of the wines to complement and enhance a meal. Viviani is a man who likes to drink his own wines with dinner and, like all good Italians, he loves food! In truth, these graceful wines express a truer identification of the historical traditions of Amarone. Originally, Amarone came only from the highest hills, where altitude above the valley helped to retain acids. Even as harvest dates in Valpolicella have gotten later and later amongst his peers, Claudio looks to no one but the grapes themselves to tell him when to pick. This unique and confident approach, combined with excellent terroir, results in wines which are bright, lively and refreshingly juicy on the palate, even within the larger impression of dense concentration. At Viviani, the trick is not to breed the fattest elephant, but to teach your fat elephant to dance!

The 10 Ha estate in the hamlet of Mazzano boasts vines at the highest elevation of the historic zone (345-450 meters above sea level). The sea breeze and low humidity creates an ideal environment for the vine cultivation and most importantly the necessary drying for the Amarone. The vines face south, south-east and are farmed with minimal intervention avoiding any synthetic products to maintain a healthy respect for the grapes as well as local tradition.

The Wines



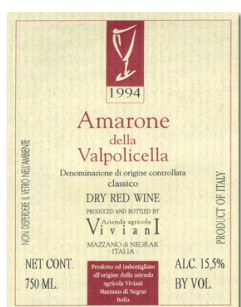
Valpolicella Classico

70% Corvina Veronese, 30 % rondinella. 2 ha of vines between 10-80 years old in limestone soils laced with fossilized pink coral. South, south-east exposure. Hand harvested. Fermented in cement tanks



Valpolicella Superiore Ripasso

70% Corvina Veronese, 30% rondinella. 2 ha of vines between 10-80 years old in limestone soils laced with fossilized pink coral. South, south-east exposure. Hand harvested. First fermentation in cement tanks then the juice is passed through post-fermentation still wet Amarone pomace provoking second fermentation, then left in barrel for 12 months.



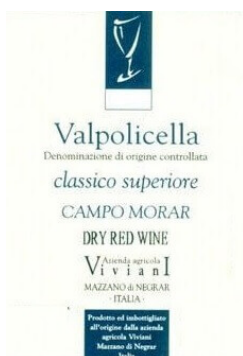
Amarone Della Valpolicella Classico

70% Corvina Veronese, 30% Rondinelli. 10 ha of vines between 10-80 years old in limestone soils laced with fossilized pink coral. Hand harvested using special crates called plateaux holding a maximum of 10lbs of grapes. Transferred onto fruttai (racks) in a cellar designed to promote natural drying of the grapes (appassimento) for 5 months. Gently pressed and spontaneous fermented occurs in glass-lined cement tanks. 40 days of maceration. Wine is racked into Slavonic and French oak barrels of various sizes, aged 3 - 3.5 years in barrel and 6 months in bottle. RS 5.4 g/l



Amarone Della Valpolicella Classico 'Casa dei Bepi'

70% Corvina Veronese, 30% Rondinella. 10 ha of vines between 10-80 years old in limestone soils laced with fossilized pink coral. Hand harvested using special crates (remove 'called plateaux') holding a maximum of 10 lbs of grapes. Transferred onto fruttai (racks) in a cellar designed to promote natural drying of the grapes (appassimento) for 5 months. Gently pressed, spontaneous fermentation occurs in glass-lined cement tanks. 40 days of maceration with the inclusion of rimontaggio. Wine is then racked into new French barriques for 3 years followed by 6 months in bottle. RS 6.8 g/l *Limited



Valpolicella Classico Superiore 'Campo Morar'

70% corvina veronese, 30 % rondinella from 10-80-year-old vines in the Campo Morar site with a south, southeast exposure in rocky-limestone soils. Hand harvested. 50% of grapes are vinified in cement tanks immediately following harvest and macerated for 10 days. 50% of grapes experience appassimento for 1 month, crusted and both juices are blended with a small amount of the ripassato from Amarone production. 30% is then aged in new French oak and 70% aged in aged barrels that previously housed their highest level Amarone. Resting occurs for 2 years then rests in bottle for 6 months. RS 3 g/l



Recioto della Valpolicella Classico

70% Corvina Veronese 30% rondinella from 30-60-year-old vines planted to soils rich in limestone and pink corals. After harvest, the grapes are dried for 160 days in a loft 450 meters above sea level. Vinification in stainless steel and a subsequent 24 months aging in barrel.