



VINITY
WINE COMPANY

Accordini

Amarone della Valpolicella "Acinatico"

Appellation: Amarone della Valpolicella DOCG

Type: Red, dry

Blend: 75% Corvina Veronese, 20% Rondinella, 5% Molinara

Tasting Notes

Color: Dense and deep garnet red.

Bouquet: Ethereal, rich and concentrated dried fruit, spice, smoke and vanilla.

Taste: Rich and full raisinated fruit with a soft, creamy mouthfeel. It is a powerful balance sweet and savory spice with a lightly bitter aftertaste reminiscent of roasted nuts.

Alcohol: 16%.

Serving Suggestions: It should be served at 18-19°C (64-66° F) in large balloon glasses, (the bottle should be uncorked at least 2 hours before drinking).

Food Pairing

This wine is traditionally served with game, grilled meat, stews and mature cheeses. It is also a contemplative wine, the perfect accompaniment to good conversation.

Vineyard Notes

Production Area: In the heart of classic Valpolicella in the hilly region of Negrar.

Elevation: 200 to 300 meters (656-985 feet) a.s.l..

Exposure: Southeast.

Soil: Alluvial.

Training Method: Double pergola.

Average Age of Vines: 35 years.

Plant Density: 2,900 vines per hectare.

Yield: 50hl/ha.

Winemaking Notes

Harvest: The harvest began during the second week of September in the vineyards of Negrar and during the first week of October at Mazzurega.

Drying: In the loft for 120 days.

Vinification: First week of January crushing of the grapes without de-stalking; fermentation temperature 12°-23°.

Maceration: 35 days (15-days cold maceration). Hand pressing: twice a day, Transfer into barrels: end of May. Complete malolactic fermentation.

Stabilization: Natural, only with decanting, without filtering.

Ageing: Refined in new French oak barriques, Allier and Never, for 24 months. Refined in bottles for 8 months before release.



Accordini has deep country roots. Gaetano Accordini was a sharecropper who made wines. His son, Stefano along with his wife Giuseppina were also sharecroppers until the mid 1970s, when they bought their first vineyard, "Il Fornetto" in the Negrar Valley. In 1982 their two sons, Tiziano and Daniele, took over the winery and continue the long tradition. At the start of the new millennium, it was decided to move wine production to the highest point in the Valpolicella Classica to take advantage of that unique terroir. Following the purchase of land and the creation of the new vineyards, the new winery was constructed and completed in 2011. It is the highest winery in the Valpolicella Classica. Today Tiziano directs the marketing and manages the winery, while Daniele is concerned with oenology.