



Accordini

Amarone della Valpolicella "Il Fornetto"

Appellation: Amarone della Valpolicella DOCG

Type: Red, dry

Blend: 75% Corvina Veronese, 25% Corvinone

Tasting Notes

Color: Very intense ruby red.

Bouquet: Full and broad with notes of cherry, dried fruit, vanilla and the hint of black pepper and licorice.

Taste: Aromatics are confirmed on the palate, with exceptional power and elegance.

Alcohol: 16.5%.

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

A meditation wine that can be paired with 90% dark chocolate, game dishes, and mature cheeses.

Vineyard Notes

Vineyard: Situated in the heart of classic Valpolicella in the hilly region of Negrar. This is from a tiny plot of well-drained terraces in the best part of the estate's property.

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

Exposure: Southeast.

Soil: Alluvial.

Training Method: Double pergola.

Average Age of Vines: 40 years.

Plant Density: 2,500 vines per hectare.

Yield: 40hl/ha.

Winemaking Notes

Harvest: Manual harvest during the second ten days of September.

Drying: In the loft for 140 days.

Vinification: End of February crushing of the grapes without de-stemming ; fermentation temperature 12°-23°.

Maceration: Maceration time: 30 days (of which 15 of cold maceration). Hand pressing: twice a day, Transfer into barrels: end May. Complete malolactic fermentation.

Stabilization: Natural, only with decanting, without filtering.

Aging: Refined in new French oak barriques, Allier and Never, for 36 months. Refined in bottles for 12 months.



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.