



VINITY

WINE COMPANY

Stefano Accordini

Amarone della Valpolicella Classico DCG

Overview

- Acinatico is Stefano Accordini's signature Amarone, born in the high hills of Fumane, in the heart of Valpolicella Classica, where vineyards climb to around 550 metres and cool mountain air sharpens the fruit. Corvina, Rondinella and a touch of Molinara are hand-harvested in September, then laid to rest for three to four months in the fruttai. Once pressed, the wine undergoes a long maceration and fermentation before resting for two years in barrique, followed by further time in bottle.

Appellation: Valpolicella Ripasso DOC

Varietals: 60% Corvina Veronese, 15% Corvinone, 20% Rondinella, 5% Molinara

Type: Red, dry

Winemaking and Vineyard Notes

Vineyard: Estate crus in the Bessole and Cavalo areas, Fumane, Valpolicella Classica.

Elevation: ~550 m a.s.l. — among the highest sites in Valpolicella Classica

Exposure: Southeast.

Soil: Alluvial.

Training Method: Double pergola.

Average Age of Vines: 35 years.

Plant Density: 2,900 vines per hectare.

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: Grapes placed in small crates, dried 90–120 days in the fruttai.

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

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

Aging Capacity: Properly preserved at a constant temperature of 14°-15°C, laid down, in the dark, this wine will easily keep its characteristics for 15-20 years.

Tasting Notes

Color: Dense and deep garnet red.

Bouquet: Black cherry, dried/overripe fruit, sweet spice, vanilla, balsamic notes.

Palate: Full-bodied, velvety, structured, fine silky tannins, long warm finish.

Alcohol: 16%.

Serving Suggestions: 16-18°C (60-64° F) in large balloon glasses; suggest opening at least 2 hours before drinking.

Food Pairing

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



Accordini has deep country roots.

Gaetano Accordini was a share-cropper who made wines. His son, Stefano along with his wife Giuseppina were also share-croppers and bought their first vineyard in the mid-1970s. In 1982, their two sons, Tiziano and Daniele, took over the winery. In 2000, it was decided to move wine production to the highest point in the Valpolicella Classica to take advantage of that unique terroir. Today, Tiziano and Daniele, their wives Eleonora and Raffaella, and their sons, Giacomo, Paolo and Marco continue to work with passion and dedication as family.