



VINITY
WINE COMPANY

Stefano Accordini

Amarone della Valpolicella Classico Riserva "Il Fornetto"

Overview

- Il Fornetto is Stefano Accordini's finest expression of Amarone, drawn entirely from the historic Il Fornetto vineyard — old vines planted in 1975 in deep, clay-rich soil in the hills of Negrar, at the heart of Valpolicella Classica. Made only in the best vintages, the grapes undergo a slow withering of more than 140 days before pressing, concentrating fruit and structure to an extraordinary degree. A wine of rare concentration, made in limited quantities and reserved for the estate's most special moments.

Appellation: Amarone della Valpolicella Classico Riserva DOCG

Varietals: 75% Corvina Veronese, 25% Corvinone

Type: Red, dry

Winemaking and Vineyard Notes

Vineyard: 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.

Vine age: Old vines, planted 1975; **Plant Density:** 2,500 vines per hectare.

Yield: 40hl/ha.

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

Drying: Withering of 140+ days in the fruttai.

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.

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.

Palate: Full-bodied, velvety, intensely concentrated, powerful yet balanced.

Alcohol: 16.5%.

Serving Suggestions: 18-19°C (64-66° F) in large balloon glasses, (the bottle should be uncorked 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.