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*wines worth sharing*

## Villa Borghetti 'Amarone della Valpolicella Classico' DOCG 2013

**Grape Varietals:** 65% Corvina, 25% Rondinella & 10% Negrara  
**Growing Region:** Villa Borghetti Estate, Veneto, Italy  
**Chief Winemaker:** Giovanni Nordera



Amarone as a wine style has had an incredible growth and success around the world over the past 20 years, and Pasqua has been at the center of crafting these dynamic, engaging and complex quality wines. These wines are a perfect balance of art and science, where Giovanni and his team have crafted a wine greater than the sum of its parts. This Villa Borghetti Amarone was sourced from the best bunches.

Harvested by hand and left to raisin and intensify in flavour in wooden trays for 4 months. After this controlled raisining process, the grapes increase in sugar extracts by 25-30%, due to the dehydration in water. At the end of January, the raisin grapes are then pressed and left to ferment for 30 days at a controlled temperature.

Then after the ideal extraction of characters, approximately 70% of the wine is transferred in traditional French oak barrels, while the remaining transferred into larger tonneaux (900L barrels) where malolactic fermentation and further development took place. The wine aged in oak for about 18 months before tasting and bottling and then it is aged in bottle for 6 months, before being released.

The Villa Borghetti vineyards are situated at the heart of the Valpolicella Classico wine area. With the vines growing in classic calcareous, flaky debris, and stony soils, ideal for the local and traditional varietals to show their true typicity.

As you pour this wine into your glass, you will be greeted by a rich and intense red colour. On the nose this wine has vibrant and inviting aromas of currants, blackberries and roast coffee notes, hints of spices and sweet vanilla pods. The Villa Borghetti Amarone perfectly expresses its terroir. On the palate, this Villa Borghetti Amarone is generous and engaging wine, full-bodied, complex and layered dark fruits, coffee-chocolate and oak characters. The palate has texture, and warmth from the level of alcohol and balanced by richness from the dried grapes, integrated tannins, infused oak resulting in a long, lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2013 Villa Borghetti Amarone della Valpolicella Classico DOCG has 15% Alc. Decant for 35-45 and serve in a generous shaped glass at 17-18°C.

### Cellaring Potential:

With decanting, drinking well this season; though would appreciate another 12-18 months - and will age well for another 8-10 years.

### Food Pairing Suggestions:

Perfect wine pairing with grilled red meats, rich game and pasta dishes with a wine-jus, along with earthy vegetarian cuisine, plus aged hard cheeses - *enjoy.*

***Generous and engaging, an Amarone with balanced power and character.***

