

A50 Amarone: Tinazzi's celebration of Valpolicella's power and elegance

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Tinazzi's A50 Amarone della Valpolicella DOPG Classico Riserva represents the pinnacle of Veronese winemaking, utilizing the ancient appassimento technique. This reserve wine balances power with elegance through 90-day grape drying, French oak aging, and sustainable viticulture practices, creating a complex wine perfect for meditation or pairing with rich dishes.

Based in Lazise, on the shores of Lake Garda, the Tinazzi family has been a dynamic force in Veneto winemaking for generations. Their philosophy is built on a deep respect for the territory combined with a forward-thinking vision, allowing them to produce wines that are both authentic

expressions of their origin and appreciated by a global audience. Tinazzi's work in the nearby Valpolicella Classico area is a cornerstone of their identity, where they interpret one of Italy's most noble and complex wines: Amarone. This iconic red is not merely a product of grapes but of time, patience, and a unique ancestral method that transforms fruit into a monumental tasting experience.

Amarone della Valpolicella is the undisputed king of Veronese wines, a powerful and structured red born from the ancient technique of **appassimento**. This process involves carefully hand-harvesting the best grape bunches—primarily Corvina, Corvinone, and Rondinella—and allowing them to dry naturally in special ventilated rooms for several months. This dehydration concentrates the sugars, acids, and aromatic compounds, resulting in a wine of extraordinary richness, depth, and alcoholic strength. Tinazzi's interpretation of this tradition seeks to balance this inherent power with finesse and drinkability.

The **A50 Amarone della Valpolicella DCG Classico Riserva** stands as a pinnacle of this philosophy. It is a wine conceived to be a benchmark, a tribute to the winery's commitment to excellence. The grapes are sourced from selected vineyards in the heart of the Valpolicella Classico zone, where sustainable practices encourage biodiversity. **Recognizing that healthy ecosystems, vital for pollinators like bees, are the foundation of exceptional grapes, the viticulture here is meticulous and respectful of nature.** The harvest is carried out by hand, with the bunches placed in small crates, or *plateaux*, to ensure perfect integrity.

The vinification process is a testament to patience. After about **90 days of drying**, the grapes are pressed and undergo a cold maceration for 2-3 days to gently extract colour and primary aromas. A slow alcoholic fermentation follows for 14-18 days at controlled temperatures. The final step in

shaping its character is the maturation, where the wine rests in **French oak barrels for a period of 12 to 18 months**, a process that softens the tannins and integrates the wine's complex components into a harmonious whole.

In the glass, the A50 reveals a **deep ruby red colour with light garnet hues**, a visual promise of its maturity and complexity. The nose is a complex and inviting bouquet, where aromas of **ripe cherry and fruit preserved in alcohol take centre stage, enriched by elegant balsamic and spicy notes of roasting and sweet tobacco**. On the palate, the wine reveals its impressive structure and volume. **A perfect harmony is achieved between the powerful 15.5% alcohol content and a set of refined, well-integrated tannins**. The core is both fruity and savory, driven by a good acidity that lends freshness and leads to a finish of **excellent persistence and balance**.

Its character makes it a perfect meditation wine, to be savored slowly on its own. However, its gastronomic potential is equally remarkable. It pairs beautifully with rich and flavorful dishes such as **stewed and braised meats, game, and mature, hard cheeses**. To fully appreciate its aromatic spectrum, it is recommended to uncork the bottle at least one hour before serving at a temperature of 18-20°C. The A50 Amarone Riserva is more than just a wine; it is a narrative of territory, technique, and vision. With this label, Tinazzi doesn't just bottle a great Amarone; it bottles the very soul of Valpolicella, offering an experience that is simultaneously powerful, elegant, and deeply memorable. It is a wine that speaks of patience and rewards it in every sip.

Key points

- **Traditional appassimento technique:** grapes dried 90 days in ventilated rooms to concentrate sugars and aromas

- **Sustainable viticulture practices:** eco-friendly farming protects biodiversity and supports healthy ecosystems for pollinators
- **French oak maturation:** 12-18 months aging creates harmonious integration of complex wine components
- **Perfect food pairing potential:** complements stewed meats, game, and mature cheeses exceptionally well
- **Balanced power and elegance:** 15.5% alcohol harmoniously integrated with refined tannins and excellent persistence



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