

The golden grape of Valpolicella: an insight into Tinazzi's Aureum Acinum Amarone

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Tinazzi's Aureum Acinum Amarone della Valpolicella DOCG represents the pinnacle of Veneto winemaking tradition. Crafted through ancient appassimento technique, this "golden grape" wine combines 90% Corvina/Corvinone with 10% Rondinella. After months of grape drying and careful oak aging, it delivers exceptional complexity, elegant structure, and remarkable longevity in every bottle.

Based in the heart of the Veneto region, Tinazzi is a family-run winery that has become a guardian of the great winemaking traditions of Valpolicella. With a philosophy centered on

authenticity and meticulous attention to detail, Tinazzi crafts wines that are both a pure expression of their terroir and a tribute to the varieties that have made this area famous worldwide. The winery's approach combines respect for tradition with the precision of modern techniques, resulting in labels that consistently deliver quality, character, and a deep connection to the land.

Amarone della Valpolicella is not merely a wine; it is the result of a unique and ancient production method called **appassimento**. This technique involves the partial drying of hand-harvested grapes in special ventilated rooms (*fruttai*) for several months. This process concentrates the sugars, aromas, and polyphenols, creating the foundation for a wine of extraordinary richness, complexity, and longevity.

The blend of indigenous grapes, primarily **Corvina** and **Corvinone (90%)**, with a touch of **Rondinella (10%)**, is the soul of Amarone, and its success depends on perfectly healthy and ripe fruit, grown in a balanced vineyard ecosystem where biodiversity, often supported by essential pollinators like bees, ensures the vitality of the vines.

The Aureum Acinum Amarone della Valpolicella DOCG is a flagship wine for Tinazzi, and its name, Latin for “golden grape,” evokes the preciousness of the semi-dried berries. The journey begins in **selected vineyards across the Valpolicella area**, where grapes are carefully chosen and harvested by hand at the beginning of October. The bunches are then laid out to wither in the estate’s larder until December, during which they **lose 35-40% of their initial weight**, developing an incredible aromatic concentration.

After this resting period, the grapes undergo pressing and destemming, followed by a slow maceration and fermentation lasting 15 to 20 days. This gentle process extracts colour, tannins, and complex flavours. The wine is then aged for **12 to 16 months in a combination of French and American oak**

barrels of various sizes (5, 20, and 40 hectolitres). This thoughtful maturation process allows the wine to evolve, integrating its powerful structure with refined spicy notes without overpowering the fruit.

In the glass, the wine presents an **intense, deep red colour**. The nose is remarkably elegant and balanced, opening with aromas of **mature red fruit, especially cherries and marasca cherries**, which then give way to delicate spicy hints and a sophisticated finale of **chocolate and liquorice**.

On the palate, Aureum Acinum reveals its true character: **a wine of great structure and elegance**, where a perfect harmony is achieved between firm, well-integrated tannins and a velvety softness. Its complexity unfolds gracefully, leading to a slight fruity finish that makes it an exceptionally pleasant and memorable drink.

To fully appreciate its depth, it should be served at room temperature, around **18-20°C, after being uncorked at least an hour before serving**. Its robust yet elegant profile makes it a superb companion for rich and flavourful dishes. It is **especially recommended with rich meat dishes, braised or stewed meats**, such as the traditional *Pastisada* (horsemeat stew) or braised beef in Amarone, and it pairs perfectly with all **mature cheeses**.

Aureum Acinum is more than just an Amarone; it is a narrative of patience, territory, and precision. With this label, Tinazzi offers a taste of Valpolicella that is both powerful and poised, traditional and timeless—a true meditation wine that honors the “golden grape” from which it is born.

Key points

- **Appassimento technique:** Grapes dried 3-4 months, losing 35-40% weight for concentrated flavors
- **Premium grape blend:** 90% Corvina/Corvinone, 10% Rondinella from selected Valpolicella vineyards
- **Expert aging process:** 12-16 months in French/American oak barrels of varying sizes
- **Complex tasting profile:** Mature red fruit, spice, chocolate, and liquorice with elegant structure
- **Perfect food pairing:** Ideal with rich meats, braised dishes, and mature cheeses



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