

# A testament to Valpolicella's power and grace: Tinazzi's La Bastía Amarone

scritto da Redazione Wine Meridian | 15 Settembre 2025



*Tinazzi's La Bastía Amarone della Valpolicella DOCG represents the pinnacle of Italian winemaking artistry. Crafted using traditional appassimento technique with hand-selected grapes from hillside vineyards, this flagship wine delivers extraordinary complexity and power. Aged 12-18 months in French and American oak, it balances monumental structure with remarkable elegance and freshness.*

Based in the heart of the Veneto region, the Tinazzi family has established itself as a dynamic and respected producer, skillfully interpreting the classic denominations of Verona with a contemporary vision. Their **Ca' de' Rocchi** line is dedicated to showcasing the finest expressions of these

**historic territories**, and La Bastìa Amarone della Valpolicella DOCG stands as its most emblematic wine. It is a label that embodies the winery's commitment to quality and the pursuit of excellence, capturing the profound soul of a unique land in every bottle.

Amarone della Valpolicella is more than just a wine; it is a symbol of Italian winemaking artistry, renowned worldwide for its complexity, depth, and longevity. Its distinctive character is born from the ancient technique of *appassimento*—the patient air-drying of the finest hand-selected grapes. This process concentrates sugars, aromas, and tannins, resulting in a wine of extraordinary power and aromatic richness. Crafted primarily from the native Corvina, Corvinone, and Rondinella grapes, Amarone is a true meditation wine, reflecting the patience and dedication required to produce it.

**La Bastìa** perfectly represents this philosophy. The grapes are sourced from selected hillside vineyards in Valpolicella, situated at altitudes of 150-300 meters, where the terroir imparts elegance and structure. The harvest is conducted entirely by hand at the beginning of October, with only the best bunches chosen and laid carefully in plateaux (crates) to begin their long rest.

The grapes are left to wither naturally in a dedicated drying loft, or *fruttaio*, until December. During this crucial phase, they lose water and develop a remarkable concentration of flavours. After this period of *appassimento*, the grapes are gently pressed and destemmed. Fermentation and maceration occur over approximately 20 days at a controlled temperature, allowing for the slow and complete extraction of colour, aroma, and tannins. The wine is then aged for **12 to 18 months in a combination of French and American oak barrels** of various sizes (5, 20, and 40 hectolitres), a choice that enhances its complexity without overpowering the fruit.

In the glass, the wine displays an **intense and bright red color**, which promises to develop elegant garnet hues with maturation. The nose is a complex tapestry of aromas, opening with crisp fruit notes of plum and sour cherry, intertwined with a **pleasant and sophisticated balsamic note**. As it breathes, subtle spicy undertones and a hint of dark chocolate emerge, adding further layers of depth. On the palate, La Bastìa reveals its true character: a wine of **excellent structure and complexity yet supported by a remarkable freshness and savoury character**. It is ample and multifaceted, with a powerful yet balanced body that leads to an impressively long and persistent finish.

Its powerful profile makes it an ideal companion for robust and flavourful dishes. It pairs beautifully with stews, roasted or braised meats served with polenta, and grilled red meats. It is also an exceptional partner for mature, hard cheeses. To fully appreciate its aromatic spectrum, it is recommended to **uncork the bottle at least an hour before serving at a temperature of 18-20°C**.

La Bastìa is not merely an Amarone; it is a narrative of territory, a monument to patience, and a testament to the Tinazzi family's ability to create wines that are both powerful and graceful. It is an invitation to explore the deepest soul of Valpolicella, offering an experience that is both **rooted in timeless tradition and perfectly attuned to the modern palate**.

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## Key points

- **Traditional appassimento technique** concentrates flavors through natural grape drying until December
- **Hand-harvested grapes** from 150-300 meter altitude Valpolicella hillside vineyards ensure premium quality

- **12-18 months oak aging** in French and American barrels develops complexity
- **Intense red color** with complex aromas of plum, cherry, balsamic notes, and chocolate
- **Pairing:** this wine pairs excellently with stews, roasted meats, polenta, and mature hard cheeses



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