

Italian wines in the world: Azienda Agricola Accordini Stefano's Amarone della Valpolicella Classico DCG Acinatico

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Amarone della Valpolicella Classico DCG Acinatico

Color: red

Year of production: 2015

Price: € 30.00

Annual production: 40,000 bottles

Denomination: DOCG

Aging: 2 years in French and Slavonian wood – 1 year in the bottle

Grapes: 75% Corvina Veronese, 20% Rondinella, 5% Molinara

Talking about Amarone is also talking about culture and territory, since the true potential of native vines lies in offering to the taster all the history and richness of an area dedicated to quality such as Valpolicella. The vines of Corvina Veronese, Rondinella and Molinara give, in a well balanced percentage, every nuance useful to make this wine unique and indistinguishable in the world wine scene. Harvested in small boxes, the grapes are left to dry in the fruit-bearing rooms to obtain all the aromas that the Valpolicella climate can give. Their slow rest allows the Accordini family to see, after about four months, the result of this harmony, both in terms of sugars and of depth of color and structure. It is the long aging in large wood and tonneaux, which makes this wine, born "sweet", drier, rounder and more full-bodied, more "Amarone". The careful malolactic fermentation combined with the great experience of the Accordini family, manages to bring to the taster a fine and elegant product, with a unique and authentic personality, which is then enhanced to the nose with ample and pleasantly complex aromas of ripe red fruit, spices oriental and balsamic notes that enrich the entrance to the palate, all harmonized in a rich and persistent structure, up to the beautiful softness and concluding with a long and very enveloping aftertaste. The important alcoholic degree is able to give complex combinations with the most modern Italian cuisine, we recommend it, in fact, with a fillet with green pepper or game roasts, preceded only by its classic combination, the Amarone risotto .

Company Profile

The wine producer Stefano Accordini comes from a hold farming background, first as sharecroppers, then as owners and finally as wine producer. The Company is run by the Accordini family

with the involvement of their wives and sons, each carrying their specific responsibilities. The historic vineyards of Bessole and Fornetto were planted by Stefano in the 70s and were joined in the year 2000 by the purchase of new land in the high Valpolicella Classico area, where we laid the foundation for a mountain viticulture, then building a new and efficient Cellar in 2010. The new vineyards are at Cavallo and Mazzurega, at an altitude of 550 meters, today represent for the Accordini family the recovery of a lost wine production with historic tastes of Valpolicella Classico, creating wines with flavours of the past, clearly recognizable and unique. The magnificent landscape, in which it is the company located, looks out in one direction over the Lessini mountain chain and in the other a terrace that overlooks the city of Verona. The customary welcome of the Accordini family, together the very pleasant tasting room create an indissoluble union between the wines and territory, which are to visit and discover.

Azienda Agricola Accordini Stefano

Loc. Camparol 10, Cavallo di Fumane, Verona. Fumane, VR 37022
IT

visit@accordinistefano.com

+39 045 776 0138

www.accordinistefano.it