



**RISERVA DEL FONDATORE  
"Color Collection"**

**Amarone della Valpolicella DOCG Classico Riserva 2012**

**Grapes:** 30 % Corvina 35% Corvinone 25% Rondinella 10% Molinara

**Terroir:** The land has different morphological characteristics with a strong presence of clayey limestone areas, the vineyards are located between 140 and 300 meters above sea level, with exposure West / South-West exposure.

**Training system:** Pergola Veronese and Guyot

**Plant density:** From 3,000 plants / ha for older plants to 6000/6600 plants / ha for the latest plants.

**Climate:** The climatic trend in 2012 was quite particular. Quite rigid and prolonged autumn and winter, with repeated rainfall in January. An optimal climatic condition for tree plants for the physiological needs of the plants and also for the natural elimination of parasites. Spring started slightly late with the start of budding about 15 days later than the average. From the second week of May, temperatures tended to rise, accelerating the arrival of summer. In mid-June, some rains proved miraculous for the plants and for the water reserves of the soil. July and August were very hot months, with temperatures above the seasonal average and heavy rains before September. Thus, thanks to the particular position of the land where the company's vineyards stand, deep, fresh, positioned on the hills and surrounded by woods, they have absolutely not been affected by the heat peaks which, especially in August, made themselves more felt. The late budding and the sudden heat that arrived at the end of spring reduced the production, ensuring a natural and optimal distribution of the load of grapes per plant, for the benefit of a veraison and a subsequent phenolic maturation of the grapes which took place optimally and without ever being affected by water stress or overripe events.

**Harvest:** The harvest, strictly by hand, started in the third week of September, with the grapes that first reached an excellent phenolic ripeness, in the vineyards of the Maso estate, ending in the first half of October with those of the Sengia Estate. The carefully selected bunches by hand were left to dry for approximately 4 months on wooden racks (arelle). Healthy grapes, great ripening, high sugar content and excellent acidity.

**Withering:** The bunches left to dry naturally in the fruit cellar, from early October until the third week of January, were periodically checked and had, at end of the process, a drop in volume of about 30%, appearing extremely healthy with no mold nor rot.

**Vinification:** Pressing and destemming of the grapes followed by fermentation in stainless steel tanks, with maceration of about 60 days and numerous must replacement operations. This was followed by natural malolactic fermentation in steel completed in early summer 2013.

**Aging:** In June 2013, the wine was transferred to 25-hl Slavonian oak barrels for a slow aging period of approximately 96 months, during which the barrels were topped up with a small percentage of historic

vintages. After bottling, the wine remained in the bottle for approximately 24 months before being labeled and released for sale.

**Chemical-physical values:** total acidity 6,00 g/l - dry extract 39,30 g/l - glucose+ fructose 4,90 g/l - 17.00% alcohol by Vol.

**Number of bottles produced:** 3100 bottles of 0.75 lt



This wine is truly unique in terms of its origin, variety, and production method. It has a garnet red color, and due to its careful aging, it boasts very persistent and intense aromas. On the nose is fine, broad, and ethereal, with notes of dried fruit, jam, figs, liquorice, dried mushrooms, carob, and spices.

On the palate, it is warm, soft, and of great elegance and persistence. The Riserva del Fondatore is a wine that is meant to be savored and appreciated.

With its "velvety" tannins, great structure, intense flavor, and harmonious taste, it is indeed a remarkable wine. We like to refer to it as an "educational" and technical wine, as it invites enthusiasts to study and appreciate the complexity of its aging and evolution.

This wine is perfect for special occasions, events, and great tastings. It is also a collectible item, as only small quantities of the best vintages are available. Each bottle of this wine is a precious treasure, with a unique packaging, featuring six different color labels. This is not just a creative quirk; it is an expression of the elements necessary to obtain such a wine.

**Yellow** stands for the color of the sun, **blue** for water, **green** for the leaves in the summer months, **purple** for the ripe grapes, **pink** for the human hand that carefully tends to the vines, and finally, **red** for the wine itself, which comes after hard work and patience—all of these colors represent the journey and effort involved in creating this exceptional wine.

In summary, this wine is a true masterpiece that deserves to be savored and appreciated. It is a testament to the skills and dedication of those who craft it, and it is sure to be a highlight of any tasting or wine collection.