



### Story of the wine:

Vallena Amarone Il Costolo is the estate's flagship single-vineyard expression, sourced from a 1-hectare cru within a natural depression ("costolo") on the hillside above Verona. Planted in 2001 at around 250m with south-west exposure, the site offers optimal ripening while preserving acidity and structure. The vineyard's topography, combined with careful grape selection and traditional appassimento, produces a concentrated yet site-transparent Amarone. Limited production (approx. 3,000 bottles) reflects both the vineyard's scale and the strict selection required. This is the most precise, terroir-driven expression in the Vallena portfolio, where intensity is matched by definition, lift, and ageing potential.

Il Costolo represents Vallena's most focused Amarone, where the single vineyard's geological character and exposure are expressed with clarity and identity. The aim is not concentration for its own sake, but to channel it through balance, structure, and aromatic definition, resulting in a wine where depth and intensity are supported by clarity, tension, and controlled power rather than overt opulence.

### Varietals:

55% Corvina, 25% Corvinone, 20% Rondinella

### Area:

Il Costolo - 1 ha, 250m a.s.l., south-west exposure, Valpolicella DOCG

### Av. age of the vines:

Planted 2001

### Ageing:

Hand-harvested by early October with strict bunch selection for drying suitability. Selected grapes undergo traditional appassimento in drying lofts. Fermentation follows with extended skin contact, supported by pump-overs twice daily and a mid-fermentation delestage to enhance extraction while maintaining clarity. Aged 2 years in French oak barriques and 2 years in 25hl Slavonian oak barrels.

### Descriptions for Wine List:

Deep ruby in colour with a ripe, complex nose of dried cranberry, cherry compote, figs in syrup and aromatic herbs. The palate shows layers of spice—cinnamon, pepper and tobacco—alongside pot pourri and savoury notes. Rich and concentrated yet finely articulated, finishing long with polished tannins and clear ageing potential.

