



## Story of the wine:

Vallena is a historic hillside estate in Valpolicella, with vine cultivation dating back to 1832. Situated on the first slopes north of Verona, its vineyards benefit from altitude, diurnal range, and constant airflow, producing fresher, more precise wines than those from the valley floor. The project is led by Riccardo Tomezzoli Tantini in collaboration with the Cesari family of Brigaldara, combining family heritage with a renewed focus on estate winemaking. Vineyard work is tailored plot by plot to maintain balance, while cellar practices prioritise gentle extraction and clarity, using whole berry fermentation and ageing in large oak to preserve aromatic integrity.

Produced from hillside vineyards, Vallena Amarone reflects a careful approach to appassimento, where grape selection, drying, and vinification aim to preserve both concentration and balance. Rather than focusing on richness alone, the wines seek equilibrium between structure, freshness, and aromatic clarity, resulting in Amarone that expresses vineyard and vintage with definition while maintaining approachability and ageing potential.

## Varietals:

55% Corvina, 25% Corvinone, 20% Rondinella

## Area:

Amarone della Valpolicella DOCG, Veneto, Italy

## Av. age of the vines:

1969 and 1995-2000 plantings

## Ageing:

Hand-selected grapes are dried in lofts before slow fermentation with extended skin contact, including pump-overs and delestage to build structure and complexity. 2 years in barriques followed by 2 years in 25hl Slavonian oak

## Descriptions for Wine List:

Intense yet lifted, with red cherry, dried fruit and floral notes. Full-bodied with a glycerol texture, firm tannins and a long, warming, classically dry finish.

