

Casa Lupo



Serve at 18°C.

Bottle size: 0.75 L

Alcohol content: 16% Vol.

Sugar: 9.7 g/L



91 points
James Suckling

Amarone della Valpolicella DOCG 2022

65% Corvina, 15% Corvinone, 10% Rondinella, 10% altri vitigni

In vineyard

The vineyards are located at an average altitude of 350–450 meters above sea level, on soils derived from calcareous fossil formations, particularly scaglia rossa and biancone.

Harvesting takes place in several passes between the second half of September and early October, in order to select only the finest grapes. The bunches are hand-picked and then placed in drying lofts for withering.

The 2022 vintage was marked by a dry winter and spring, followed by a hot summer with several heatwaves. Late summer rainfall helped restore a good water balance, promoting full ripening and excellent grape concentration. The result is a vintage of outstanding quality, producing structured and intense wines.

In cellar

The grapes, harvested from mid-September, remain in the drying loft until late November–early December. During the drying process, a natural loss of water occurs, concentrating sugars, aromas, and extractive compounds.

Fermentation and maceration take place in small stainless steel vats. This is followed by maturation in 500 L oak tonneaux for approximately 18–24 months. The Amarone then undergoes further bottle aging until full harmony is achieved.

Tasting notes

Deep garnet red in color. On the nose, it reveals notes of ripe red fruit and fruit in spirit, such as morello cherry and plum, accompanied by hints of jam, sweet spices, cocoa, and delicate balsamic nuances. On the palate, it is full-bodied, enveloping, and elegant, with soft, well-integrated tannins. It shows great structure and persistence, with a long, spicy finish.

Pairings

Amarone pairs beautifully with rich traditional dishes such as braised meats, stews, game, and structured red meats. Excellent also with aged cheeses or as a meditation wine.