

De Buris

De Buris Amarone Della Valpolicella 2011

Valpolicella, Veneto, Italy



Packaging Information

Barcode: 8004645111505

Case Weight (g): 800

Case Dimension (mm): L45 x W39 x H12

Bottle Weight (g): 1780

Bottle Dimension (mm): H31, Dia9

Type of Closure: cork

Technical Information

Style: Still, Red

Varietal(s): 65% Corvina, 24% Corvione, 5% Rondinella, 6% Oseleta

ABV (%): 15.5

pH: 3.67

Residual Sugar (g/L): 4.29

Total Acidity(g/L): 5.99

Volatile Acidity(g/L): 0.84

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

De Buris Amarone della Valpolicella Classico Riserva 2011 comes from La Groletta, in Sant'Ambrogio di Valpolicella. Grapes are selected from 1.9 hectares of the parcel and around 0.5 hectares of the La Groletta cru. The vineyard lies at 250 metres altitude, with south-west exposure facing Lake Garda. Soils are clayey and calcareous, moderately stony, poor in organic matter and rich in limestone, potassium and calcium. Vines are Guyot-trained at 6,500 vines per hectare, with an average age of 30 years and yields of 6,000kg per hectare.

Vintage Notes

2011 began with a rainy winter and temperatures broadly in line with seasonal averages, supporting early budbreak on 3 April. Spring remained warmer than usual and dry, while June and July brought high rainfall that helped bunch development. August was dry and hot. These conditions maintained the early vegetative cycle, encouraged even ripening and protected grape quality. The vintage is considered one of the strongest for Amarone della Valpolicella.

Vinification

The grapes were manually selected from 5 September, placed in 7kg crates and laid one by one on bamboo mats for drying. They withered for 110 days in a dedicated drying loft, where ventilation maintained airflow and low humidity. After a further selection, the grapes were pressed in January, followed by around ten days of cryomaceration. Slow fermentation took place for 30 days in oak vats using indigenous yeasts. Malolactic fermentation occurred during the first year in Slavonian oak, followed by five years' maturation in 15–30hl casks and bottle ageing.

Tasting Notes

Intense ruby red in colour, with garnet shades. The nose is complex, balanced and harmonious, showing plum, black cherry and dried almond, followed by tobacco, liquorice, cocoa and spice. The palate is warm and powerful, with refined structure, enveloping texture and excellent balance. Full-bodied and elegant, it combines softness, depth and longevity. The finish is long, refined and persistent, leaving a memorable impression of mature Amarone complexity.

Food Pairing

Pair with venison, braised beef, roast lamb, game, aged Parmigiano Reggiano, blue cheese, truffle dishes, rich mushroom sauces or serve as a contemplative wine after dinner.