

De Buris

De Buris Valpolicella Classico Superiore 2019

Valpolicella, Veneto, Italy



Packaging Information

Barcode: 800464511604

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, 15% Corvnone, 15% Rondinella, 5% Oseleta

ABV (%): 14

pH: 3.67

Residual Sugar (g/L): 2.3

Total Acidity(g/L): 5.91

Volatile Acidity(g/L): 0.62

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 Valpolicella Classico Superiore 2019 is made from Corvina, Corvinone, Rondinella and Oseleta grown in La Groletta, in the commune of Sant'Ambrogio di Valpolicella. The vineyard covers 10 hectares at 250 metres altitude, with south-west exposure facing Lake Garda. Soils are clayey and calcareous, moderately stony and rich in limestone, potassium and calcium, with low magnesium and iron. Vines are Guyot-trained at 6,500 vines per hectare, with an average age of 30 years. Yields are 6,000kg per hectare, with 40% wine yield after drying.

Vintage Notes

2019 was marked by a warm spring, with March temperatures above average. A rainy May delayed flowering by around 15 days, followed by very hot, dry conditions in June and July. A July heatwave brought five consecutive days above 35°C, balanced by strong day-night temperature variation in the hillside vineyards. In early September, cooler days encouraged aromatic development and low malic acid consumption. Harvest began on 16 September, around ten days later than usual.

Vinification

The vineyard is managed with organic fertilisation, manual pruning, shoot selection, leaf thinning and cluster thinning. Grapes were harvested by hand from 16 September, with careful cluster selection. Fermentation took place under temperature control during September and October. The wine then matured for three years in 30-hectolitre large Slavonian oak barrels in the ancient cellars of Villa De Buris, followed by two years in stainless steel tanks and further bottle refinement before release.

Tasting Notes

Intense ruby red in colour. The nose opens with ripe cherry, marasca cherry and plum, interwoven with a subtle pepper note. Discreet tertiary aromas add depth and refined complexity. The palate has a vertical structure, highlighting lively acidity, savoury detail and a defined tannic texture. Harmonious and well balanced, it combines precision, elegance and character. The finish is long, persistent and complex, gradually revealing the wine's layered nuances.

Food Pairing

Pair with roast duck, veal, lamb, mushroom risotto, aged cheeses, truffle pasta, game birds, braised beef or refined Italian dishes with savoury depth.