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AMATHUS
DRINKS TO THE WORLD



VILLA FURA AMARONE DELLA VALPOLICELLA

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This is a relatively modern estate for the Veneto, founded 50 years ago by the Fura brothers who recognised the high potential of the local vineyards resting on the marl soils underpinned by the local Prun stone, which was used to construct the iconic ampitheatre of Verona. Vineyards are managed with great attention to detail and hand harvested, while their 400 metres of altitude adds a natural freshness to balance the inherent richness of the wines made using dried grapes.

The sustainably-managed vineyards are planted on ideal south-facing limestone slopes giving ideal exposure to the sun, at around 400 metres above sea level, providing freshness and balance. The oldest vines were planted in 1972 and are trained on a combination of traditonal pergola and conventional guyot systems.

The grapes are hand-harvested and given a relatively short controlled fermentation to produce a Valpolicella, then refermented later and longer on Amarone skins in the traditional manner to increase richness, alcohol, sugar and complexity. The wine is then aged in a combination of old and new French and American barriques, large old oak barrels and a 20% in stainless steel.

