

Amarone della Valpolicella Cuslanus DOCG Classico Riserva

The heart of Valpolicella Classica keeps the oldest memories of grape drying techniques. Here, among vineyards on stone wall-terraces and ancient hamlets, our Amarone defines the unique identity of the Marano valley, with a game of transparencies, changing fragrances of ripe fruit, dark spices and hints of chocolate and coffee. On the palate it surprises you by its unexpected freshness, typical of wines produced on high hill, by its balance and pleasant tannins that make it a wine suitable for long ageing. Our Amarone Riserva is named after Cuslanus, an ancient god worshipped in Valpolicella at the time of the Etruscans more than 2000 years ago. Cuslanus was connected to the idea of the passing of time, just as this wine needs a long time to fully express its complex personality that evolves into balsamic and ethereal scents, endowing each glass with elegance and balance.

Grape varieties: Corvina, Corvinone and Rondinella.

Production area: high hills in the Valpolicella Classico production area between 300 and 500 m. a.s.l.


Soil composition: calcareous deposits on volcanic rocks.

Growing systems: traditional “pergola veronese” on stone wall terraces called “marogne”.

Vinification: after a careful selection in the vineyard, the grapes are put in trays and left to dry in our drying loft called “fruttaio”, located next to the winery. This “appassimento” process is very slow, in order to support the concentration of sugar, structure and aromas. In the first months of the year following the harvest, the grapes are gently pressed and then a long and slow fermentation in contact with the skins takes place. After this, the wine is aged for a long time in big barrels and tonneaux until bottling. It is released to the market after at least four years.

Food pairings: Amarone is the perfect companion to refined dishes like braised meat and game, but it is also perfect as a “meditation wine” for people who enjoy spending time with an unforgettable tasting experience.

Service temperature: 14-16 °C.

Suggested glass: 

falstaff

Falstaff Trophy Amarone und
Recioto 2022
annata 2016 - 91 punti



Top 100 La Guida ai vini di
Verona 2022
annata 2015 - 89 punti



Decanter
World Wine Awards 2021
annata 2015 - 95 punti



Falstaff Amarone, Amarone
Riserva, Recioto Tasting 2020
annata 2015 - 92 punti



Concorso Internazionale
Wine Enthusiast 2020
annata 2015 - 91 punti



Guida dell' AIS Veneto 2019
annata 2013 - “Tre Rosoni”



Decanter 2019
annata 2012 - 90 punti



Vini Buoni d'Italia 2019
annata 2013 - 3 Stelle



Guida Slow Wine 2018
annata 2012 - “Grande Vino”



Concorso Internazionale
Wine Enthusiast 2018
annata 2013 - 90 punti



The WineHunter Award 2018
annata 2013 - Attestato di
Eccellenza 2018



Merum Selezione Vino 2017
annata 2012 - 2 Cuori



Concorso Internazionale
Wine Enthusiast 2022
91 punti



Falstaff Wein Guide
Italien 2023
91 punti



James Suckling
annata 2016 - 91 punti