



Winemaker: Giuseppe and Silvia Lonardi
Generation: 4th



GIUSEPPE LONARDI

Privilegia Rosso Veronese IGT

For fans of Amarone comes this powerful, striking weave of Cabernet Franc and dried Corvina. The wine is both structured and elegant, with bold, dark fruit and a dusty, potpourri finish. Matured for 22 months in barriques, it's a neo-classic Italian wine that will age for 15 years. Less than 500 cases made!

WINEMAKER BIOGRAPHY

A true father-daughter team, Giuseppe and Silvia combine forces daily to make some of the last, old-fashioned Amarone from the Valpolicella Classico region. Given the level of care – and the number of years – that go into their wines, “hand-crafted” doesn’t quite do their process justice. Despite its small size, their estate produces wines with enormous character and presence.

ENOLOGIST

Giuseppe Lonardi



TASTING NOTES

- Color** Deep garnet
- Nose** Rich, dark fruit and woody spice
- Palate** Bold tannic structure with ripe cherry and earthspice
- Finish** Balanced, smooth, long finish



VINEYARD & VINIFICATION

- Vineyard Location** Veneto IGT, Veneto
- Vineyard Size** 7 ha
- Varietals List** 80% Corvina
20% Cabernet Franc
- Farming Practices** Organic (non-certified); dry-farmed; grapes picked by hand
- Elevation** 350 m
- Soils** Dense clay (also very conducive to cherry trees)
- Maturation Summary** In French barrels for 18 months and bottled for 6 months
- Alcohol** 14.0 %
- Acidity** 5.7 g/liter
- Residual Sugar** 4.5 g/liter
- Annual Production** 2,700 bottles



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GIUSEPPE LONARDI



REGION

VENETO

Home to the iconic cities of Venice and Verona, Veneto is also Italy's second most prolific region in terms of wine production. Whites like Pinot Grigio and Prosecco, in particular, are made en masse in the lowlands proximate to the Adriatic. Beyond this, however, Veneto is also home to world-class estates and wines that couldn't be made anywhere else (not least of all the renowned Amarone della Valpolicella). From coastal flatlands to subalpine hills, a vast diversity of microclimates gives this wine region a unique edge. There are an impressive 28 DOCs and 14 DOCGs, with Prosecco, Pinot Grigio, Soave, and the red wines of Valpolicella all calling the Veneto home.

Beginning on the edge of Lake Garda, this NE region has 7 provinces: Belluno, Treviso, Venezia, Verona, Vicenze, Padova and Rovigo. Its northern boundary is protected from harsh weather conditions by the Dolomites, and cooler conditions in the north are well-suited to white varietals like Garganega (the main grape in Soave). In contrast, the warmer Adriatic coastal plains and river valleys near Lake Garda are where the renowned Valpolicella, Amarone, and Bardolino reds are produced.

It is believed that Veneto is one of the oldest wine-producing regions in the world, dating back to the bronze age. Its main port, Venice, has long served as a point of entry for new varietals, and departure for its products. Italy's very first school for oenology was founded in Conegliano in 1885, and today Europe's most important wine fair, VinItaly - with a draw of some 200,000 people - takes place each spring in Verona.

VENETO IGT

As the name might suggest, the Veneto IGT spans the entirety of the famous NE Italian region. With over 10,000 acres of vineyards participating (as of 2018), it is also a highly prolific zone in terms of output. Combined, wines from the Veneto account for nearly a quarter of Italy's production (second only to Puglia in this department) and this IGT allows for countless experimental wines and/or affordable options to add to the equation.

Similar to other broad, inclusive designations, a long list of varieties (both local and international) is permitted under the Veneto IGT. These include Glera, Pinot Grigio, and Pinot Bianco on the white side, and Corvina, Cabernet Franc, and Cabernet Sauvignon on the red. (The entire list of primary grapes is 4-5 dozen long!) Free of the restrictions governing DOCs and DOCGs, producers may use any proportions of the approved vines to make bianchi, rosati, and rossi wines. In order to include the varietal on the label, a wine must include at least 85%. Dual varietals are also allowed on the label, provided the first-named grape comprises 50-85%, and the second-named 15-50%. Passito wines may also be made under the auspices of this IGT, but there are currently no provisions for sparklers. Unsurprisingly, there are no aging requirements for any wines falling into this category.

GIUSEPPE LONARDI

In a little village not far from Verona, tucked into the romantic hills of Valpolicella, you will find the estate of one of the best Amarone producers in Italia - Giuseppe Lonardi. "Bepi," as his wife likes to call him, is a fourth-generation winemaker, and he leads a beautiful, streamlined life. On average, he hand-crafts just a few hundred cases per year of each of his finest wines. Marilena smiles fondly when you ask her about her husband: "He's a workaholic. He basically sleeps with the wine." Matching his stride and making wine right beside him is Giuseppe's daughter, Silvia, who additionally runs "Corte Lonardi", the family's cozy, four-room inn. Over the years, she has gradually taken on more and more responsibility in the cellar and is now a formidable producer in her own right!

What sets Giuseppe and Silvia apart from so many others is their ongoing devotion to old-fashioned Amarone and Ripasso. Far from being sweet and cloying, their wines display endless layers of fruit, earthy tannins, and admirable acidity, and they're often designed to cellar for decades. Structure-driven, yet full of nuance and grace, even their Amarone maintains its poise even after a 100-day, appassimento drying process. Without a doubt, altitude plays a large role in Lonardi's ability to maintain this classical approach. Located in Marano, the loftiest of 8 hilltop villages comprising the region's "green heart", Lonardi's is the highest single estate in all Valpolicella Classico. In an era of warming temperatures, their cooler climate plays a huge role when it comes to controlling ripeness. Intent is the other half of that coin: rather than harvest their grapes for Amarone later in the season, Giuseppe and Silvia hand pick the best fruit for their top wine first (usually in early September), so that the port-like flavors of Amarone stay concentrated after drying, but the sugar content remains modest and sophisticated.

