



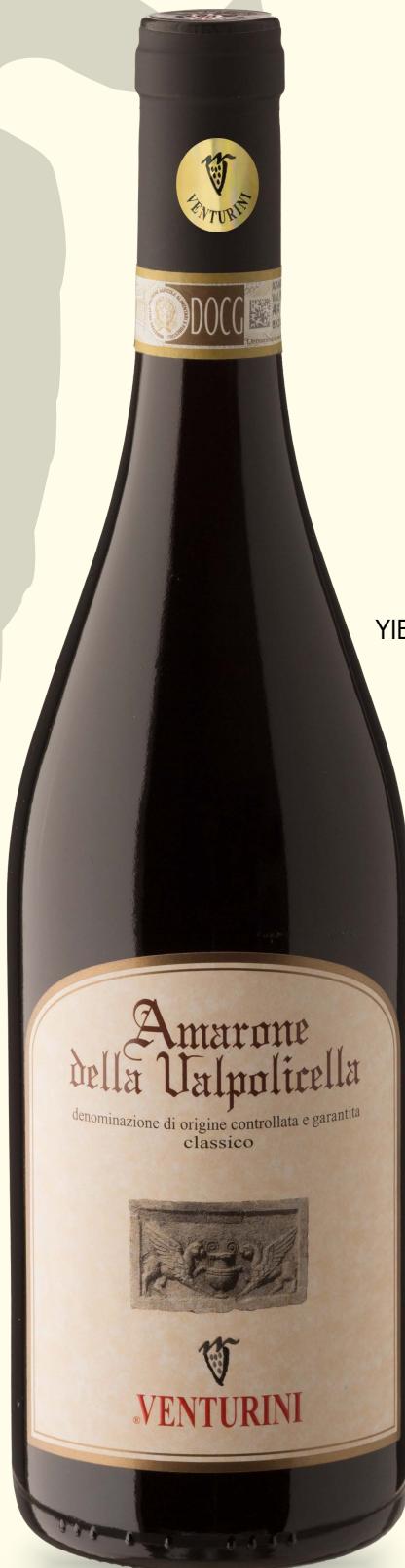
VENTURINI



Renowned red wine, full-bodied, strong and distinguished. It is dry, noble, with a delicate bouquet, balanced and rich in alcohol. It has a strong flavour and velvety texture with a characteristic vein of bitterness. Amarone is a wine ideally suited to accompany roast meat, game and strong cheeses.

The "Amarone" appellation dates back to the 8th/10th Century when it became necessary to label a wine produced with raisins, similar to Recioto but with completely different characteristics.

The serving temperature is 18°C and it should be uncorked at least an hour before serving and decanted into a carafe.



GRAPE VARIETIES:

Corvina 70%
Rondinella 25%
Molinara 5%

NET CONT.
750ml - 1500ml

ALC. 16% vol.

PRODUCTION AREA AND CHARACTERISTICS OF GRAPE VARIETIES:

Situated in the hilly area of Valpolicella Classica: Monte Masua. Height above sea level: around 250 metres. Exposure: mainly South-West. Type of soil: very light limestone rich in fossils.

PLANTING AND DENSITY IN THE FIELD:

Pergola Trentina (Trento trellis): about 3.000 vines per hectare. Average of vines: 30 years old. Number of buds per vine: 20-25.

YIELD PER HECTARE AT HARVEST OF GRAPES:
60 hundred kilograms.

WINE YIELD PER HECTARE:
24HL

TIME AND METHOD OF VINTAGE:

Third week of September, manual picking and sorting.

PRODUCTION TECHNIQUE:

The finest bunches are selected and arranged on hurdles or trays in special rooms, which must be dry and well ventilated, until February.

During this time, they lose about 40% of their weight.

VINIFICATION:

January.

Pressing: traditional, keeping the grapes in bunches.

Fermentation temperature between 10/20°C.

Duration of maceration 45 days. Daily remontage.

Transfer to oak barrels immediately after drawing wine from vats.

Maturing in oak barrels and tonneaux for 24 months.

Maturing in bottles for about 6 months.