



**VENTURINI**

**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.

**Amarone**  
della Valpolicella  
denominazione di origine controllata e garantita  
classico



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.