



VENTURINI

GRAPE VARIETIES:
Corvina 70%
Rondinella 25%
Molinara 5%

NET CONT.
750ML

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:
35 hundred kilograms.

WINE YIELD PER HECTARE:
14HL

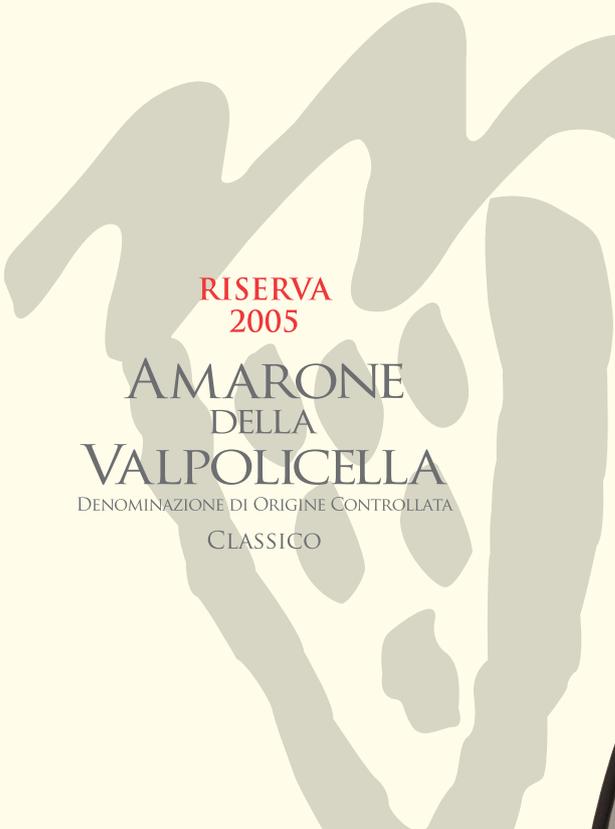
TIME AND METHOD OF VINTAGE:
October,
manual picking and sorting.

PRODUCTION TECHNIQUE:
The finest bunches are selected
and arranged on hurdles or trays in
special rooms, which must be dry
and well ventilated, until January.
During this time,
they lose about 40% of their weight.

VINIFICATION:
January.

Pressing: traditional, keeping
the grapes in bunches.
Fermentation temperature
between 15/20°C.
Duration of maceration 45 days.
Daily remontage.
Transfer to oak barrels immediately
after drawing wine from vats.
Maturing in oak barrels
for 5 years.

Maturing in bottles for about for one year.



RISERVA
2005

AMARONE
DELLA
VALPOLICELLA
DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO



The 2005 stock of Amarone Valpolicella D.O.C. Classico Venturini produced 1400 bottles of 750ml.

The grapes of this wine were carefully picked based on a rigorous selection during the harvest, and at the moment of pressing only the finest bunches of grapes were chosen.

10 YEAR OLD STOCK
IT WAS ONLY PRODUCED IN THE BEST YEARS

It is an intense ruby red that over the years becomes a deep garnet color. Strong red fruit and cherry bouquet, spiced and balsamic notes emerge. It has a warm, velvety, robust flavor with a pleasantly bitter after taste. It is a meditation wine or best paired with grilled and roasted meats, game and strong cheeses.

Temperature 18°C (we suggest to uncork the bottle at least two hours before and eventually decant it into a wine carafe).