



DAMOLI

V E N E T O

CHECO AMARONE DELLA VALPOLICELLA

DAMOLI



GRAPES Corvina, Corvinone, Rondinella

REGION Jago area (200 m above sea level) e Mazzano (400 m above sea level) – Negrar, Valpolicella Classica, Veneto

TRAINING SYSTEM Pergola veronese

WINEMAKING The lightly overripened grapes are harvested by hand in October. After 100-120 days of “appassimento” (drying of the grapes) the grapes are more concentrated. We press the grapes and we put the pressings into steel tanks where juice ferments with grapes skins for about 30-40 days. During fermentation, the wine and the grapes skins are mixed daily by hand with pump-over into the lap and delastage to get the maximum out of the product.

TASTING NOTES It has a deep garnet ruby red colour. It is intense, elegant and ample with prune, cherry in spirit and jam smells. On the palate it is dry, warm, soft, full bodied, elegant, powerful, majestic, persistent, complex with spices, coffee, cocoa, overripened fruit and balsamic flavours



GIAGO VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

DAMOLI



- GRAPES** Corvina, Corvinone, Rondinella
- REGION** Jago area (200 m above sea level) e Mazzano (400 m above sea level) – Negrar, Valpolicella Classica, Veneto

TRAINING SYSTEM Pergola veronese

WINEMAKING In October, we harvest by hand the lightly overripened grapes. Later, we press the grapes and we put the pressings into steel tanks. The juice ferments with the grapes skins for about 15 days. During fermentation the wine and the grapes skins are mixed daily by hand with pump-over into the lap and delastage to get the maximum out of the product. The wine is produced with “Ripasso” method

TASTING NOTES It has a ruby red colour. It is winy, fruity with ripe fruits and spicy flavours. On the palate it is dry, warm, soft, full bodied, with rounded tannins perfect blended with ripe red cherry and plum tastes

FOOD PAIRING Important first courses and meats.



MORARIA DOC VALPOLICELLA CLASSICO

DAMOLI



GRAPES Corvina, Corvinone, Rondinella

REGION Jago area (200 m above sea level) e Mazzano (400 m above sea level) – Negrar, Valpolicella Classica, Veneto

TRAINING SYSTEM Pergola veronese

WINEMAKING We harvest by hand the grapes at the end of September, the beginning of October. We press grapes and we put them into steel tanks, where the juice and the pressed skins ferment for about 10-15 days. During fermentation the wine and the grapes skins are mixed daily by hand with pump-over into the lap and punch down of the cap to get the maximum out of the product.

AGEING Into steel tanks till the bottling

TASTING NOTES It has a vivid ruby red colour. It has winy and fruity flavours, in particular red fruits smells. It is dry, quite warm, soft and full bodied on the palate. The freshness is the main characteristic that give us a very pleasant and easy to drink wine

FOOD PAIRING It can be drink with all dishes

