Damoli

TECHNICAL SHEETS

VENETO

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl

DAMOLI

Checco

Amarone della Valpolicella Classico DOCG

DAMOLI

Grapes Corvina, Corvinone, Rondinella

Region Veneto

Winemaking The lightly overripened grapes are hand-harvested in October and dried for 90–100 days to concentrate flavors. After pressing, fermentation with the skins lasts 30–40 days in steel tanks, with daily manual pump-overs and delestage to maximize extraction.

Ageing Four to five years in second/third passage small old French oak barrels and in big Slavonian oak barrels.

Tasting notes Deep garnet ruby red color. Intense, elegant and ample, with prune and cherry in spirit aromas. On the palate it is dry, warm, soft, full bodied. Elegance, persistence and complexity with spieces, pepper, cloves, coffee, cocoa, overripened fruit and balsamic flavours.

Food Pairing Tasty dishes, roasted red meats, roasts, game, stews, mature and strong cheeses. Also excellent afterdinner and as meditation wine.

V 2011
- *90 Wine Enthusiast*

V 2012
- *91 Wine Advocate*

V 2013
- *93 Falstaff*
- *91 Decanter*
- *91 Club Oenologique*

V 2015
- *94 Falstaff*
- *92 Wine Advocate*
- *92 Vinous*

V 2016
- *93 Falstaff*
- *93 Vinous*

V 2017
- *94 Vionus*
- *90 Wine Advocate*
- *92 Club Oenologique*

V 2018
- *90 Decanter*
- *90 James Suckling*

DAMOLI

Giago

Valpolicella Ripasso Classico Superiore DOC

DAMOLI

Grapes Corvina, Corvinone, Rondinella

Region Veneto

Winemaking In October, we harvest by hand the lightly overripened grapes. Later, we press the grapes and we put the pressing into steel tanks. The juice ferments with the grapes skins for about 8-12 days.
During fermentation the wine and the grapes skins are mixed daily by hand with pumpover into the lap and delastage to get the maximum out of the product. The wine is produced with "Ripasso" method.

Ageing Around three years in second/third passage small old French oak barrels and in big Slavonian oak barrels.

Tasting notes Ruby red color. Fruity with ripe fruits and light spicy flavours. On the palate, dry, warm, soft, full bodied, with rounded tannins perfect blended with ripe red cherry and plum.

Food Pairing Important first courses and meats.

V 2017
- *91 Vinous*

V 2018
- *90 Vinous*
- *93 Falstaff*
- *90 James Suckling*

V 2019
- *90 Vinous*
- *93 Falstaff*

V 2020
- *93 Falstaff*

DAMOLI

Volavia

Valpolicella Classico DOC

DAMOLI

Grapes	Corvina, Corvinone, Rondinella
Region	Veneto
Winemaking	We harvest by hand the grapes at the end of September, the beginning of October. We press the grapes and we put them into steel tanks, where the juice and the pressed skins ferment for about 8-12 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	In steel tanks until bottling.
Tasting notes	Vivid ruby red color. 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 pleasent and easy to drink wine.
Food Pairing	As aperitif, but also perfect during a meal.

V 2020
- *91 Vinous*

V 2022
- *90 Vinous*
- *93 Falstaff*
- *90 James Suckling*