



VALLENA
· DAL 1832 ·

V E N E T O

VALPOLICELLA RIPASSO SUPERIORE DOC

VALLENA



GRAPES 55% CORVINA, 25% CORVINONE ANDE 20%
RONDINELLA

REGION VENETO

HARVEST GRAPES ARE HANDPICKED BY THE FIRST HALF
OF OCTOBER

WINEMAKING VALPOLICELLA WINE IS REFERMENTED ON AM-
ARONE MARCS FOR CA. 5 DAYS, WITH SHORT
PUMPING OVERS TO KEEP THE UPPER PART
WET.

AGEING IN STEEL, FOLLOWED BY A PERIOD IN 25HL
SLAVONIAN OAK BARRELS

TASTING NOTES BRIGHT RUBY, BROAD AND ELEGANT ON THE
NOSE WITH NOTES OF RIPE FRUIT, ALMOST
JAM, VANILLA, WALNUT AND CINNAMON.
DRY, ROBUST, FULL AND PERSISTENT FLAVOR.



#VINOVERITASFL



VALPOLICELLA DOC VALLENA

GRAPES 55% CORVINA , 25% CORVINONE , 20%
RONDINELLA

REGION VENETO

HARVEST GRAPES ARE HANDPICKED BY THE FIRST HALF
OF OCTOBER

WINEMAKING THE GRAPES ARE SELECTED IN THE VINEYARD
AND PLACED IN 200KG-CRATES. THE WINE
IS LEFT IN CONTACT WITH THE GRAPE SKINS
DURING FERMENTATION. IT IS PUMPED OVER
TWICE A DAY WITH A DELESTAGE HALF WAY
THROUGH THE FERMENTATION PROCESS.
DURING FERMENTATION TEMPERATURE IS KEPT
BETWEEN 22°-24° TO PRESERVE ITS FRESH AND
DELICATE AROMAS.

AGEING IN STAINLESS STEEL.

TASTING NOTES BRIGHT RUBY. VIBRANT AROMAS OF REDCUR-
RANT, BLACKBERRY AND CANDIED VIOLET
ON THE NOSE. QUITE JUICY ON THE PALATE,
WITH FLORAL RED BERRY FLAVORS GIVEN LA-
SER-LIKE PRECISION BY LOVELY HARMONIOUS
ACIDITY. VERY WELL-BALANCED WINE, CLEAN
AND CLEAR.



#VINOVERITASFL



SOAVE DOC VALLENA

GRAPES 100% GARGANEGA

REGION MARCELLISE, VENETO

HARVEST GRAPES ARE HANDPICKED BY THE FIRST HALF OF SEPTEMBER

WINEMAKING THE GRAPES ARE SELECTED IN THE VINEYARD AND PLACED IN 25KG-CRATES. DURING VINIFICATION, TEMPERATURE IS ALWAYS KEPT UNDER CONTROL.

AGEING IN STAINLESS STEEL

TASTING NOTES STRAW-YELLOW BRIGHT COLOR. SEEKS TO PRESERVE THE POWERFUL AROMAS CONTAINED IN THE GRAPE SKINS AS MUCH AS POSSIBLE & TRANSFER THESE TO THE WINE DURING THE FERMENTATION PROCESS. CLASSICALLY CONSIDERED AS A NEUTRAL TASTING VARIETY ABLE TO DELIVER WINES OF GREAT CHARACTER.



#VINOVERITASFL



AMARONE DELLA VALPOLICELLA VALLENA

GRAPES CORVINA 55%, CORVINONE 25%, RONDINELLA 20%

REGION VENETO

HARVEST THE GRAPES ARE HAND-HARVESTED DURING THE SECOND HALF OF SEPTEMBER

WINEMAKING DURING FERMENTATION, THE WINE IS ALWAYS IN CONTACT WITH THE GRAPE SKINS. IT IS PUMPED OVER TWICE A DAY WITH A DELESTAGE HALF WAY THROUGH FERMENTATION, FAVOURING COLOUR EXTRACTION.

AGEING 3 YEARS IN SMALL WOODEN BARRELS AND 2 YEARS IN LARGE WOODEN BARRELS.

TASTING NOTES DEEP RUBY. INTENSE AROMAS OF DARK CHERRY AND PLUM ARE COMPLICATED BY COCOA AND COFFEE. ENTERS RICH AND FRUITY, THEN MORE FLORAL, FINISHING LONG WITH A REFINED BUT VERY DENSE, TACTILE MOUTHFEEL. IT IS A WINE OF GREAT STRUCTURE. COMPLEX, ELEGANT AND VELVETY.



#VINOVERITASFL

IL COSTOLO DOCG AMARONE DELLA VALPOLICELLA VALLENA



GRAPES 55% CORVINA, 25% CORVINONE AND 20% RONDINELLA

REGION IL COSTOLO, 1 HA 250M/ASL, SOUTH-WESTERLY EXPOSITION, VENETO

HARVEST GRAPES ARE HANDPICKED BY THE FIRST HALF OF OCTOBER

WINEMAKING THE GRAPES ARE SELECTED IN THE VINEYARD AND PLACED IN 200KG-CRATES. THE WINE IS LEFT IN CONTACT WITH THE GRAPE SKINS DURING FERMENTATION. IT IS PUMPED OVER TWICE A DAY WITH A DELESTAGE HALF WAY THROUGH THE FERMENTATION PROCESS.

AGEING IN 25 HL SLAVONIAN OAK BARRELS FOR TWELVE MONTHS

TASTING NOTES BRILLIANT RUBY WITH HINTS OF CHERRY, BALSAMIC NOTES OF VANILLA AND SPICES. SOFT TASTE AND GOOD STRUCTURE. IT IS A FULL-BODIED WINE WITH A BALANCED ALCOHOLIC CONTENT.



#VINOVERITASFL

AMARONE CLASSICO DELLA VALPOLICELLA DOC VALLENA



GRAPES 55% CORVINA, 25% CORVINONE AND 20% RONDINELLA

REGION 4 HA. 250M/ASL, SOUTH-WESTERLY EXPOSITION, VENETO

HARVEST GRAPES ARE HANDPICKED BY THE FIRST HALF OF OCTOBER

WINEMAKING THE GRAPES ARE SELECTED IN THE VINEYARD, PLACED IN CRATES AND LEFT TO DRY IN THE DRYING LOFT. THE WINE IS LEFT IN CONTACT WITH THE GRAPE SKINS DURING FERMENTATION. IT IS PUMPED OVER TWICE A DAY WITH A DELESTAGE HALF WAY THROUGH THE FERMENTATION PROCESS.

AGEING TWO YEARS IN BARRIQUES AND TWO YEARS IN 25HL SLAVONIAN OAK BARRELS.

TASTING NOTES BRIGHT RED. THE CLEAN AROMAS OF RED CHERRY AND BERRIES ARE ENHANCED BY A FLORAL TOUCH. INITIALLY SWEET WITH A NICE GLYCERINE SENSATION IN THE MOUTH, IT FOLLOWS A SLIGHTLY BITTER NOTE WITH A NOTICEABLE TANNIC BITE ON THE LIVELY FLAVORS OF RED FRUITS. CLASSICALLY DRY FINISHES WITH A HINT OF HEAT DERIVED FROM THE SIGNIFICANT ALCOHOLIC CONTENT.



#VINOVERITASFL