



## Il Costolo Valpolicella Superiore DOC



**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.

**Alcohol content**> 13,5% vol

## Soave DOC

**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.

**Alcohol content**> 12.0% vol



VALLENA  
DAL 1832



## Valpolicella DOC



**Grapes** > 55% Corvina, 25% Corvinone and 20% Rondinella

**Region**> 250m/asl, 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 redcurrant, blackberry and candied violet on the nose. Quite juicy on the palate, with floral red berry flavors given laser-like precision by lovely harmonious acidity. Very well-balanced wine, clean and clear.

**Alcohol content**> 12.5% vol

## Valpolicella Ripasso Superiore DOC

**Grapes** > 55% Corvina, 25% Corvinone and 20% Rondinella

**Region**> 250m/asl, Veneto

**Harvest**> Grapes are handpicked by the first half of October

**Winemaking**> Valpolicella wine is refermented on Amarone 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.

**Alcohol content**> 14.5% vol



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## Amarone della Valpolicella D.O.C.G.



**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.

**Alcohol content**> 16.5% vol

## Amarone Classico della Valpolicella Riserva D.O.C.

**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.



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