



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) – NE-
GRAR, VALPOLICELLA CLASSICA, VENETO

TRAINING SYSTEM PERGOLA VERONESE

WINEMAKING THE LIGHTLY OVERRIPENED GRAPES ARE HAR-
VESTED BY HAND IN OCTOBER. AFTER 100-120
DAYS OF “APPASSIMENTO” (DRYING OF THE
GRAPES) THE GRAPES ARE MORE CONCEN-
TRATED. 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 BALSAM-
IC FLAVOURS

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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) – NE-
GRAR, 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 PRESS-
INGS 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 DELAS-
TAGE TO GET THE MAXIMUM OUT OF THE
PRODUCT. THE WINE IS PRODUCED WITH “RI-
PASSO” METHOD

TASTING NOTES IT HAS A RUBY RED COLOUR. IT IS WINY,
FRUITY WITH RIPE FRUITS AND SPICY FLA-
VOURS. 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.



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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

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AVANT GARDE BIANCO SPUMANTE DOC DAMOLI



GRAPES 100% CORVINA, WHITE VINIFICATION

REGION JAGO (200 M ASL) AND MAZZANO (400-500 M ASL), NEGRAR, VALPOLICELLA CLASSICA ZONE, VENETO

TRAINING SYSTEM PERGOLA VERONESE

WINEMAKING GRAPES ARE HARVESTED BY HAND AT THE BEGINNING OF SEPTEMBER SELECTING THE LESS RIPE GRAPES. AFTER THE HARVEST, THEY ARE CRUSHED AND PRESSED TO DIVIDE THE LIQUID FROM THE COLOURED SUBSTANCES OF THE GRAPES SKINS. FERMENTATION TAKE PLACE AT A VERY SLOW PACE AND AT LOW TEMPERATURE; IT LASTS FOR ABOUT 10-15 DAYS. AFTERWARDS, THE WINE RESTS IN STEEL TANKS FOR SOME MONTHS AND, EVENTUALLY, TIRAGE AND BOTTLING CLOSE THE PROCESS.

AGEING REFERMENTATION IN BOTTLE FOR 2 YEARS AT LEAST. AFTER BEING DÉGORGEÉ, THE WINE RESTS A FEW MONTHS BEFORE ENTERING THE MARKET.

TASTING NOTES STRAW-YELLOW BRIGHT COLOUR, WITH FINE AND PERSISTENT PERLAGE. ON THE NOSE IT'S FRUITY AND MINERAL, WITH SMALL RED FRUITS, CITRON AND WET STONE NOTES. ON THE MOUTH IT'S FULL, FRESH, DRY, SAVOURY, ZESTY, FRUITY AND LIGHTLY TANNIC. THE FINE PERLAGE PROVIDES ELEGANCE AND BODY.

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