



Checo Amarone della Valpolicella DOCG



Grapes > Corvina, Corvinone, Rondinella

Region> Jago area (200 m above sea level) e Mazzano (400 m above sea level) – Ne-grar, Valpolicella Classica, Veneto

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.

Ageing> About 4/5 years into small old french barrels.

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

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

Serving temperature> 15°-18°C

Giago Valpolicella Ripasso DOC Classico Superiore

Grapes > Corvina, Corvinone, Rondinella

Region> Jago area (200 m above sea level) e Mazzano (400 m above sea level) – Ne-grar, Valpolicella Classica

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.

Ageing> About 3 years into small old french barrels

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 perfectly blended with ripe red cherry and plum tastes.

Food Pairing> Important first courses and meats.

DAMOLI Serving temperature> 15°-18°C





Moraria Valpolicella Classico DOC

Grapes > Corvina, Corvinone, Rondinella

Region> Jago area (200 m above sea level) e Mazzano (400 m above sea level) – Negar, Valpolicella Classica, Veneto

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

Serving temperature> 15°-17°C



Avant-Garde Vino Spumante Brut Nature

Grapes > 100% Corvina, white vinification

Region> Jago (200 m ASL) and Mazzano (400-500 m ASL), Negar, Valpolicella Classica zone, Veneto

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 dégorgée, 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.

Food Pairing> It's perfect with seafood dishes such as home-made egg pasta with shrimps, courgette and grated orange skin, shrimps crudité, tuna tartare with avocado and chia seeds or fried fish coated with beer and tea powder.

