



# Vivaldi

## TECHNICAL SHEETS



## V E N E T O

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VIVALDI

*Amarone*

*DOCG*

VIVALDI

**Grapes** Corvina, Rondinella, Corvinone

**Region** The Valpolicella DOC area, Veneto

**Harvest** In the first ten days of October, exclusively by hand.

**Winemaking** Appassimento (drying) in stores for 120 days. Vinification, Destemmed and gently pneumatically pressed at the beginning of February. Fermentation at a temperature from 12 to 23 °C. Slow maceration for 30 days (12 of which are cold). Manual punching down of the cap 3 times a day. Full malolactic fermentation. Aging in wood, then in bottle. Stabilization: Natural.

**Tasting Notes** Color - Ruby red, dense and compact.  
Aroma - Big intensity and persistence, ethereal, fruity with hints of cherries and dried prunes, dried flowers, and sweet spices.  
Taste - Full-bodied and determined, smooth, with a counterpoint of velvety tannins.





VIVALDI

# Valpolicella Ripasso

DOC

VIVALDI

**Grapes** Corvina, Rondinella, Corvinone

**Region** The Valpolicella DOC area, Veneto

**Harvest** In the beginning of October, exclusively by hand.

**Winemaking** Destemmed and gently pneumatically crushed. Fermentation temperature between 25 and 28 °C. Maceration for 10 days with scheduled punching down 3 times a day. Conservation in stainless steel vats until February. Second fermentation on the Amarone skins for 15 days at a temperature of 15 °C with daily punching downs. Full malolactic fermentation completed. Aging in wood, then in bottle. Stabilization: Natural.

**Tasting Notes** Color - Intense ruby red.  
Aroma - Complex, with notes of red fruits, vinous and spicy.  
Flavor - Harmonic, full-bodied, and velvety, with well-balanced tannins and acidity.

