



VINITY

WINE COMPANY

Venturini

Amarone della Valpolicella Classico

Appellation: Amarone della Valpolicella DOCG

Type: Red, Appassimento.

Blend: 70% Corvina Veronese, 20-25% Rondinella, 5-10% Molinara (varies slightly)

Organic



Tasting Notes

Color: Luminous garnet.

Bouquet: Rich notes of brandied cherries, violets, with developing spicy notes of pepper and cloves.

Taste: Rich red fruit that is balanced by the savory dryness of the tannins. The fruit acidity adds elegance, and on the long finish there is a taste of small, sweet fruits preserved in spirits.

Alcohol: 16.5%.

Serve: 18-20°C (64-68°F). This wine should be decanted. If you don't have a decanter leave the bottle open for a couple of hours before serving.

Food Pairing

Excellent with aged cheeses, it expresses the best of itself with dishes of game or very elaborate dishes like braised and slow-cooked meats. It is particularly intriguing paired with a platter of pork ribs in barbecue sauce.

Vineyard Notes

Production area: The hills of Valpolicella Classica at around 250 m (820 f) a.s.l.

Vineyard exposure: Mainly South-West.

Soil: Very light limestone rich in fossils.

Training System: Pergola Trentina (Trento trellis).

Density: About 3,000 vines per hectare.

Average of vines: 40 years old.

Winemaking Notes

Harvest: Third week of September, manual picking and sorting.

Production Technique: The finest bunches are selected and arranged on hurdles or trays in special rooms, which must be dry and well ventilated, until January. During this time, they lose about 40% of their weight.

Vinification: 3rd week in January, traditional pressing keeping the grapes in bunches.

Fermentation: Temperature between 15-20 °C (59-68°F). Duration of maceration 45 days. Daily remontage.

Aging: Transfer to oak barrels immediately after drawing wine from vats. Maturing in oak barrels and tonneaux for 24 months. Maturing in bottles for 6 months.



Venturini is located in San Floriano which is a village in part of the town of San Pietro in Cariano (Verona). It was established in 1963 and continues to grow thanks to love, experience and hard work of three generations. Beginning with Grandfather Antonio who passed it onto his son Massimino, who in turn placed it in the hands of his children: Daniele carefully follows the wine making process, Mirco passionately takes care of the vineyards and Giuseppina manages the business sector. Their vineyards enjoy a southwestern exposure and are planted on terraces held up by stonewalls called "marogne". The vine training system is typical of the area: "simple" and "double" pergolas. Using only estate grown grapes, the Venturini's make quality Valpolicella wines.