



VINITY
WINE COMPANY

Venturini

Amarone della Valpolicella Classico "CampoMasua"

Appellation: Amarone della Valpolicella DOCG

Type: Red, Appassimento.

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

Organic

The vineyard is on "Monte Masua" in the Valpolicella Classica zone.

Tasting Notes

Color: Dense garnet red.

Bouquet: Initially austere and introspective, little by little it reveals its true nature. Sweet hints begin to emerge, reminiscent of tiny dark fruits, the petals of dried violets and roses, cocoa powder, prunes and walnuts.

Taste: In the mouth it is rich, strong, flavorful, balanced and highly refined.

Alcohol: 16.5%.

Serve: 18-20°C (64-68°F). Decanted to get the maximum experience. If you don't have a decanter leave the bottle open for a couple of hours before serving.

Food Pairing

CampoMasua can accompany elaborate dishes, but thanks to its rich flavor it is even more satisfying by itself or paired with dark chocolate.

Vineyard Notes

Production area: On "Monte Masua" in the Valpolicella Classica at 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.

Number of buds per vine: 20.

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: End of February with traditional pressing keeping the grapes in bunches.

Fermentation: Temperature between 10-20 °C (59-68°F). Duration of maceration 45 days. Daily remontage.

Ageing: Transfer to oak barrels immediately after drawing wine from vats. Maturing in oak barrels and tonneaux for 36 months. Maturing in bottles for 12 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.*