



## Venturini

### Amarone della Valpolicella Classico "Riserva"

**Appellation:** Amarone della Valpolicella DOCG

**Type:** Red, Appassimento.

**Blend:** 70% Corvina Veronese, 25% Rondinella, 5% Molinara (varies slightly)

**Organic**

The Amarone Riserva is produced only in the best years and in a limited number of bottles.

#### Tasting Notes

**Color:** Intense, rich, ruby red to garnet.

**Bouquet:** Ripe notes of brandied cherries, chocolate, dried plum and violets, at first then a opening of spice, nutmeg and cloves, with hints of musk and bramble.

**Taste:** Enveloping and exciting. The fine tannins are elegantly restrained and carry the savory sweetness of the fruit through a long, persistent finish.

**Alcohol:** 17.5%.

**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

A great match with foods that are slow cooked, flavorful but delicate, such as beef short ribs, *osso buco*, or lamb shanks. It is quite enjoyable with blue cheeses – Stilton, Roquefort, and Gorgonzola, and, of course, chocolates.

#### 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:** October, hand picking and sorting.

**Production Technique:** The finest bunches are selected and arranged on trays, until January. During this time, they lose about 40% of their weight.

**Vinification:** January with 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 for 5 years. Maturing in bottles for about one year.



*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.