



VINITY

WINE COMPANY

Venturini

Rosso Verona "Massimino"

Appellation: Rosso Verona IGT

Type: Red, appassimento, dry

Blend: 75% Corvina and Corvinone, and 25% Rondinella

Organic



Produced in a lighter "appassimento" style than the rules for Amarone require.

Tasting Notes

Color: Dense, impenetrable ruby red with garnet glints.

Bouquet: Aromas of raspberries, currants and wild strawberries joined by notes of vanilla and floral hints of red roses seduce the nose.

Taste: Very compact in the mouth with excellent balance. The alcohol content is offset by the freshness, and the perceptibly savory dryness of the tannins. The long finish is full of fruit and savory spice.

Alcohol: 15%.

Serve: 18-20°C (64-68°F).

Food Pairing

Excellent with mixed platters of grilled meats. Try it with spicy foods like meat goulash, Indian dishes, or a spicy vegetable soup.

Vineyard Notes

Production area: Campo Ossan, 150 m a.s.l. in the hilly area of Valpolicella Classica.

Vineyard exposure: South-West.

Soil: Medium texture and fertile.

Training System: Guyot.

Density: About 5,000 vines per hectare.

Yield per hectare: 8000 kilograms - wine yield per hectare - 40 HL.

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 December. During this time, they lose about 50% of their weight.

Vinification: In early December, dried grape bunches are pressed.

Fermentation: 50-65° F. Maceration last for 45 days. Daily remontage.

Aging: The wine is transferred to oak barrels immediately after drawing from the vats, where it matures in oak barrels and tonneaux for 24 months. It is held in bottles for another 6 months before release.



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.