



Amarone della Valpolicella DOC Classico

A highly prestigious wine achieved by carefully selecting the finest bunches of grapes which are left to dry on wooden trays for 120 days. The wine is then aged in special large oak barrels. Robust and elegant, a wine with complex structure and unquestionable character. Amarone has an intense ruby red colour, tending towards garnet with age.

The nose is powerful and persistent, with aromas of ripe fruits, a note of cherry jam and gentle spices. Warm and generous, it expands impressively on the palate, with a richness and elegance.

This wine is particularly well suited for aging.

Grape varieties

Corvina e Corvinone 70%, Rondinella 25%, Molinara 5%

Vineyards

Vineyards situated on the foothills, in the municipality of San Pietro in Cariano, in the heart of the Valpolicella Classica.

Harvest

End of September/beginning of October. Manual selection of the best bunches, healthy and sound, suitable for a long drying period.

Withering

110-120 days on wooden trays, stored in drying lofts with ideal conditions in terms of temperature, humidity and ventilation. Loss of 40% of initial weight with a considerable increase in the quantity of sugar.

Vinification

Soft pressing in the middle of February with a roller crusher-destemmer. Slow maceration in stainless steel tanks with periodic pumping over and délestage.

Ageing

In big Slavonian Oak barrels for 24 months and refinement in the bottle.

Alcohol

16% alc vol.

Serving suggestion

Perfect for important gastronomic occasions, suitable for red meat, game, aged spicy cheese. Excellent outside mealtimes as a meditation wine.

Bottle

375 ml, 750 ml





Istadèla IGT Rosso Veronese

The name of this wine is derived from the Istadèla de San Martin, a sort of “Indian summer” in the middle of November, that astonishingly warms up a few days although the winter gets close. In that time, after a 40-50 days of natural drying period, the grapes are pressed: it is a blend of Cabernet Sauvignon (30%) assembled with the typical Valpolicella grapes (Corvina, Corvinone, Rondinella, Molinara). The wine is then aged in special large Oak barrels for 24 months, in order to obtain a full and robust wine, well suited for red meat and aged cheese.

Grape varieties

Cabernet Sauvignon 30%, Corvina 25%, Corvinone 25%, Rondinella 15%, Molinara 5%

Vineyards

Vineyards situated on the foothills, in the municipality of San Pietro in Cariano, in the heart of the Valpolicella Classica.

Harvest

End of September/beginning of October. Manual selection of the best bunches, healthy and sound, suitable for drying.

Withering

Short drying period of 40-50 days, on wooden trays, stored in drying lofts with ideal conditions in terms of temperature, humidity and ventilation.

Vinification

Soft pressing in the middle of November with a roller crusher-destemmer. Slow maceration in stainless steel tanks with periodic pumping over and délestage.

Ageing

In 5 and 10 HL Slavonian Oak barrels for 24 months and refinement in the bottle.

Alcohol

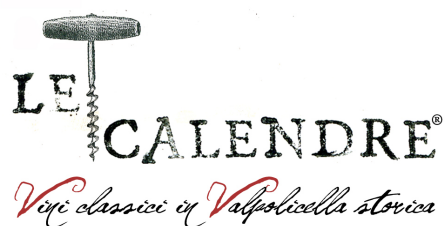
14,5% alc vol.

Serving suggestion

red meat; game and roast meat; hard and spicy cheese.

Bottle

750 ml



Ripasso

Valpolicella DOC Classico Superiore

A prestigious red wine whose name refers to its re-fermentation on the skins of Recioto and Amarone; a technique which gives this great wine an authentic connection with its terroir. Ruby red in colour, with garnet reflections, the nose is intense with a characteristic perfume of fruits in harmony with spicy notes. The flavour is fresh and generous with soft tannins and good acidity that balance the alcohol content. Full and robust.

Grape varieties

Corvina e Corvinone 60%, Rondinella 30%, Molinara and others 10%

Vineyards

Vineyards situated on the foothills, in the municipality of San Pietro in Cariano, in the heart of the Valpolicella Classica.

Harvest

Manual picking from the end of September to the beginning of October.

Withering

Short drying period of 20-25 days, on wooden trays.

Vinification

Traditional vinification used in our area since ancient times for enhancing Valpolicella wines.

Immediate pressing after picking, first maceration in stainless steel tanks. In February/March refermentation (second fermentation) of premium Valpolicella Classico over Amarone and Recioto marcs. The result is a wine with unique structure and style.

Ageing

In 5 and 10 hl Slavonian Oak barrels for 18 months and refinement in the bottle.

Alcohol

14% alc vol.

Serving suggestion

Risotto and other typical Venetian first courses; red meat; hard and semi-hard cheeses.

Bottle

750 ml



LE CALENDRE®
Vini classici di Valpolicella storica



Valpolicella DOC Classico

A young wine that embodies the essence of the land from which it was grown, with fragrant aromas and fresh flavours, this wine is ideal to accompany all kinds of dishes, and particularly appropriate to serve with classic Mediterranean cuisine. The colour is ruby red, with fresh fruity flavours with notes of red berries and black cherry. Dry and harmonious, well balanced and medium bodied.

Grape varieties

Corvina e Corvinone 60%, Rondinella 30%, Molinara and others 10%

Vineyards

Vineyards situated on the foothills, in the municipality of San Pietro in Cariano, in the heart of the Valpolicella Classica.

Harvest

Manual picking from the end of September to the beginning of October.

Vinification

Immediate soft pressing after picking with a roller crusher-destemmer. Maceration in 30-50 HL stainless steel tanks .

Ageing

In stainless steel tanks until late summer. Then a few months of refinement in the bottle.

Alcohol

12% alc vol.

Serving suggestion

Wine for drinking throughout the meal, suitable for risotto and other typical Italian first course. Excellent with salami and cheese.

Bottle

750 ml