



Like all great legacies, the story of Bolla wines begins simply enough with one man, Abele Bolla. Abele lived in northern Italy in the Veneto region where he ran a small family inn. Wishing to offer his guests a superior experience, Abele made a decision that would launch his family's business into the international spotlight. He decided to make and serve his own wine, a Soave. The year was 1883.

The Soave, Abele made, was a fresh, crisp golden-hued wine. It was immediately recognized as being true to the land, a wine that captured the essence of the Veneto region. Requests for Abele's wine grew as more and more friends, family and guests tasted his handiwork. It was not long before the Bolla family dedicated all its time to producing fine regional wines from Italy. And the rest, as the saying goes, is history.

When Abele Bolla opened up Al Gambero Inn in the northern Italian town of Soave over 100 years ago, no one could have guessed that the favorite pastime of winemaking would continue for four generations.

Fast-forward a century and a quarter. Today all award-winning Bolla wines are hand-harvested and created in Italy. The distinct flavors of the grapes can be attributed to the unique climate, soil and temperature of the region in which they are grown. Our goal is to capture those nuances so you will experience an authentic taste of Italy in every glass of Bolla wine.

The soul of the Bolla family is found in the vineyards of the Veneto. The Veneto region in Northeast Italy has long enjoyed a reputation for making fine wine, a tradition that dates back 3,000 years. In fact, this fertile region in the northeast part of the country is Italy's leader in the production of classified wine. Wines such as Soave, Bardolino and Valpolicella carry the names of the regions where they are created. You might say wines from this area have been receiving critical acclaim for quite some time - more than one Roman emperor was known to declare that only Veronese wines would be served at his table.

Today, the spirit of the Bolla family lives on in the carefully crafted wines we bring to your table.



## BOLLA - VALPOLICELLA DOC 2019

### OVERVIEW

**Terroir:** Hilly Valpolicella zone, Veneto, Italy. Limestone hills at 200 meters (650 feet) altitude with some clay, stone and volcanic rock.

**Vinification:** Hand-harvested indigenous grapes are crushed and fermented in temperature-controlled small stainless-steel tanks for about one week to maintain fresh fruit character and natural, soft tannins. Malolactic fermentation follows, which increases the wine's complexity and the wine is then aged in a mix of Slavonian, French, and American oak for 2 months.

### ADDITIONAL DETAILS

Garnet red in color. Complex aromas of black pepper, cedar, and hints of raspberries, licorice, and walnuts. Rich palate with black-cherry flavors, followed by a pleasant finish.

### Technical Details

**Appellation:** Veneto

**Winemaker:** Christian Scrinzi

**Soil:** clay, stone and volcanic rock

**Alcohol:** 12.5%

**Ttl Acidity:** 5.4 g/l

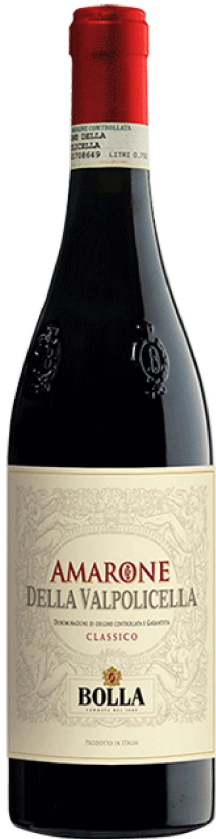
**Residual Sugar:** 4.5 g/l

**Sizes Available:** 12/750ml, 6/1.5L

**Varietals:** 60% Corvina, 30% Rondinella, 10% Molinara

### RECENT NEWS





## BOLLA - AMARONE DELLA VALPOLICELLA CLASSICO DOCG (V)

### OVERVIEW

**Terroir:** Upper hillside zone of the Valpolicella Classico zone in Italy. Marley soil.

**Vinification:** Select grapes are picked and then arranged on flat drawers and kept in a dry, cool, well-ventilated room during a four-month natural drying period. The dried grapes are pressed and go through a cold maceration with skins and stems intact for about 20 days. The juice is then fermented for 25 more days and then transferred to barriques and large Slavonian oak casks for 24 to 36 months.

### ADDITIONAL DETAILS

Deep garnet, velvety red in color. Aromas of wild-cherry jam, spice, and hints of cedar. On the palate, the wine is rich and dry, with black-cherry flavors. Round and long on the finish with cacao and spice notes.

### Technical Details

**Winemaker:** Christian Scrinzi  
**Soil:** Marl  
**Alcohol:** 15.0%  
**Ttl Acidity:** 5.8 g/l

**Residual Sugar:** 10.0 g/l  
**Sizes Available:** 6/750ml  
**Varietals:** 70% Corvina, 30% Rondinella



### RECENT NEWS



#### Wine Enthusiast

**Author:** Kerin O'Keefe

**Date:** Sunday, March 21, 2021

**Rating:** 91

"Aromas of French oak, coconut, fruitcake and eucalyptus take shape on this full-bodied red. The tightly wound, assertive palate offers raisin, incense and orange zest framed in close-grained, rather astringent tannins."



## BOLLA - "LE ORIGINI" AMARONE DELLA VALPOLICELLA RISERVA 2015

### OVERVIEW

**Terroir:** Grown in the original production zone of Valpolicella Classico in the Veneto, Italy. Limestone, marl, some tuffaceous soil.

**Vinification:** Grapes are hand-harvested and dried on racks for four months. The raisined grapes are then pressed, followed by a cool (5° C) pre-fermentation maceration of seven days. The grapes then undergo a slow fermentation for 25 days and are once again macerated for five days at 24° C. The juice is aged for 12 months in 100% French oak barrels and then 36 months in 100% Slovenian oak casks. The wine rests nine months in bottle before being released.

### ADDITIONAL DETAILS

Deep garnet color with a violet hue. Aromas of wild cherries, black fruit, vanilla and licorice, with hints of cedar. Full-bodied and velvety, with ripe tannins and notes of plums, cocoa and spices. **Technical Details**

**Appellation:** Veneto  
**Winemaker:** Christian Scrinzi  
**Soil:** Limestone, marl, some tuffaceous soil  
**Alcohol:** 16.0%

**Ttl Acidity:** 6.3 g/l  
**Sizes Available:** 6/750ml  
**Varietals:** 75% Corvina and Corvinone, 25% Rondinella

### RECENT NEWS



**JamesSuckling.com**

**Author:** James Suckling

**Date:** Thursday, August 5, 2021

**Rating: 91**

"A quietly intense Amarone with sweet, dried berries and hints of spearmint and fresh oak. Medium-to full-bodied with fine, firm tannins and a clean finish. Drink or hold."



**Wine Enthusiast**

**Author:** Kerin O'Keefe

**Date:** Sunday, March 21, 2021

**Rating: 91**

"Aromas of French oak, blue flowers, coconut and cassis form the nose on this full-bodied red. The enveloping palate doles out raisin, fruitcake, vanilla and dark chocolate alongside fine-grained tannins. Drink through 2027."



## BOLLA - VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC (V)

### OVERVIEW

**Terroir:** Valpolicella Classico zone, located near the village of Jago, Italy. The soil is very stony, clay-limestone.

**Vinification:** Ripe hand-harvested grapes are crushed and fermented preserving typical fresh and young character. The grapes undergo a cold pre-fermentation process for about 5 days, total contact with the skins lasts about 20 days. When drawn off, the highly aromatic Valpolicella has obtained good color and structure. It is stored cold for approximately 4 months before undergoing the "ripasso" process, which entails fermenting the wine on Amarone must for approximately 20 days to increase color, aroma, body, and fruit flavor. The wine is then aged for approximately 18 months in both casks and barrels to add structure and refinement, and an additional 1 month in the bottle before release.

### ADDITIONAL DETAILS

Intense ruby-red with tints of garnet in color. Aromas of spice and dark berry fruit. In the mouth, the wine is well balanced, with flavors of wild berries on the finish.

### Technical Details

**Winemaker:** Christian Scrinzi  
**Soil:** stony, clay-limestone  
**Alcohol:** 13.5%  
**Ttl Acidity:** 5.1 g/l

**Residual Sugar:** 8.7 g/l  
**Sizes Available:** 6/750ml  
**Varietals:** 70% Corvina, 30% Rondinella



### RECENT NEWS



**Wine Enthusiast**

**Date:** Thursday, January 16, 2020

No text available yet. April 2020 Issue.

**Rating: 88**



# SANTI

Santi traces its origins to 1843, when Carlo Santi established a wine cellar in the village of Illasi situated behind the Lessini Mountains, between the hills of Colognola and Lavagno. Santi is known and respected for its Veneto and Trentino wines.

Santi is situated in the heart of the most acclaimed wine growing zones in the Veneto near Lake Garda. Devoted to the production of Soave Classico, Pinot Grigio, Valpolicella and Amarone, Santi wines are mainly crafted from estate-grown fruit, or from long-standing relationships under the supervision of the Santi winemaking team.

Santi has fully renovated the original winery that accommodates its modern winemaking facility and ageing cellar. In addition to experimenting with the benefits of ageing in new French oak barrels (barriques), Santi emphasizes new techniques to improve the quality of their wines.

From the flagship Pinot Grigio “Sortesele” and crisp Soave “Vigneti di Monteforte” and Rosè “Infinito”, to Valpolicella Classico “Solane” and the classic Amarone, all of Santi’s wines show a well balanced, polished international style.

**Excellence is doing ordinary things in an extraordinary way.  
Excellence is Ageless.**





# VENTALE

## VALPOLICELLA SUPERIORE DOC 2016



The name VENTALE is inspired by the well-ventilated Illasi valley, where the Santi winery is located. This wine embodies the most spontaneous expression of Corvina: fragrant fruit and full flavour to celebrate our return to our roots. Ventale: a celebration of our Valpolicella.

#### VARIETIES

Corvina, Corvinone, Rondinella.

#### PRODUCTION DISTRICT

The vineyards are located mainly in the Illasi valley.

#### ALTITUDE AND ASPECT

The altitude varies between 150 and 300 metres.

#### TYPE OF SOIL

The marly limestone soil is gravelly and alluvial in origin.

#### TRAINING SYSTEM

Guyot

#### HARVEST

The bunches are handpicked during the second week of October and placed in crates for immediate dispatch to the cellar.

#### WINEMAKING METHOD

Fermentation takes place in truncated conical oak vats, at a temperature of 22-24 °C, for about three weeks. Pumping over is not scheduled; rather the process is manually controlled for each individual vat.

#### AGEING

The wine is aged for 18 months in 500-litre casks, 70% from oak, 20% from chestnut, and 10% from cherry-wood. It is aged for a further six months in bottle before release.

#### SENSORY PROFILE

Ruby red hue with purplish highlights, accompanied by a concentrated, fragrant nose with notes of ripe cherries, blackcurrants, blackberries, and green peppercorns, followed by hints of cocoa powder and dried fruits. The vibrant, juicy palate is underpinned by velvety tannins and has a long, flavoursome finish.

#### ABV

13,50 %.

#### RECOMMENDED CELLARING

6-7 years in bottle, laid down in a cool, dark place.

#### FOOD PAIRING

Red meats, game, mature cheeses.





# SOLANE

## VALPOLICELLA RIPASSO DOC CLASSICO SUPERIORE 2016

A careful balance of the “ripasso” technique using Amarone pomace and ageing in cherry-wood barrels gives this mainly Corvina blend Valpolicella’s softest fruity notes. Solane: an expression of Valpolicella culture.

### VARIETIES

80% Corvina, 20% Rondinella.

### PRODUCTION DISTRICT

Several selected plots on the hills of the Valpolicella Classico subzone, particularly the Marano valley.

### ALTITUDE AND ASPECT

The vineyards are situated between 150 and 300 metres above sea level. Most face south-west, with a few facing south-east.

### TYPE OF SOIL

Clayey limestone, with gravel.

### TRAINING SYSTEM

Mainly Guyot-trained, with a planting density of 5,000 vines per hectare, plus a few pergola-trained. Yields per hectare are strictly limited and frequently unaffected by the selection of the grapes destined for drying for Amarone.

### HARVEST

Commencing in late September, the bunches are handpicked and placed in crates for immediate dispatch to the cellar.

### WINEMAKING METHOD

The grapes from the different plots are fermented separately on the skins, with a maceration period of 15 days and pumping over at carefully controlled temperatures in the attempt to achieve distinctive wines, enhancing the unique characteristics of the fruit and its terroir. In November some of these wines are refermented on partially dried whole grapes, using a skilfully updated old technique that confers elegant, fruity aromas and velvety tannins. The rest wait until January for the production of SANTI’s Amarones in order to undergo the “ripasso” process with the pomace, which gives them power and personality.

### AGEING

After blending, the various structural and aromatic components of the wine are harmonized by ageing for several months in barriques and then in large barrels for a total of 18 months. The wine is then aged for a further period in bottle before release onto the market.

### SENSORY PROFILE

Valpolicella Classico Superiore Ripasso Solane is a very terroir-true, forthright wine with great character. It has an attractive deep, bright ruby hue and a clean, complex, typical nose with concentrated notes of fresh berry fruit and morello cherry jam, swathed in vanilla. On the palate it is warm, direct, and balanced, with an elegant spicy finish offering notes of toast. It has a strong personality, thanks to its exceptionally elegant, sophisticated nose and its long, lingering, full-flavoured palate. An excellent early drinker, it only improves with time.

### ABV

13,50 %

### RECOMMENDED CELLARING

6-7 years in bottle, laid down in a cool, dark place.

### FOOD PAIRING

Traditional Veneto dishes: truffle risotto, pork fillet with green peppercorns.

In general: red meats, bollito misto, cheeses.







# PROEMIO

## AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2013

Santi's iconic wine, made only in the very best vintages, is a very "technical" dry passito produced in the classic subzone. It is an elegant, austere, modern-style Amarone that can safely be forgotten in the cellar, for it defies time, anticipating it and summing up the future, just like its namesake.

**The vintage:** The vintage was marked by variable weather conditions in contrast with the seasonal trends of the past. During the flowering period, the temperature was lower than usual, indicating a poor fruitset, which resulted in loosely clustered bunches, ideal for maintaining an excellent state of health but less in terms of quantity. In spring, a long period of high temperatures and sunny days persisted, whereas the summer was fairly cool and rainy. The end of the summer and early autumn were dry and sunny featuring mild temperatures. This resulted in a notable concentration of aromatic substances in the grapes and a not so high amount of sugars. This allowed perfectly ripe and healthy grapes to be picked.

#### VARIETIES

50% Corvina, 30% Corvinone, 20% Rondinella.

#### PRODUCTION DISTRICT

Selected vines in Gnirega, in the municipality of Marano, in the heart of the Valpolicella Classico subzone.

#### ALTITUDE AND ASPECT

The vineyards face south-east and are situated at altitudes between 300 and 350 metres above sea level.

#### TYPE OF SOIL

Marly limestone

#### TRAINING SYSTEM

Most of the old plantings (over 30 years) are pergola and Guyot-trained.

#### HARVEST

Starting in late September, all the grapes are meticulously checked, but only the loosest, ripest, healthiest bunches with the best exposure to the sun are picked and placed in 6 kg boxes for transferral to the rooms adjoining the Illasi cellar. The natural drying process boosts the sugar, polyphenol and aromatic concentration of the grapes.

#### WINEMAKING METHOD

At the end of January, pressing is followed by prolonged primary fermentation at a maximum temperature of 20 °C for over 30 days using only native yeasts.

#### AGEING

The wine is aged in barriques for the first 18 months and subsequently in large barrels, both of French oak, for a total of four years. It is further aged in bottle for around a year before release onto the market.

#### SENSORY PROFILE

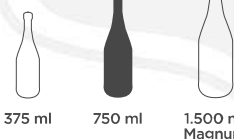
Deep red with garnet nuances, a layered, persuasive, intense and all-embracing bouquet, textured with ripe plum and blackcurrant and cranberry jam, with echoes of orange zest, tealeaf and fancy biscuits not far behind. The caressing palate is round but equally vibrant with velvety tannins and pleasing acidity. The nose notes encore in a long, tasty finale!

#### ABV

16 %.

#### RECOMMENDED CELLARING

8-10 years in bottle, laid down in a cool, dark place.



#### FOOD PAIRING

Red meats, game, mature cheeses.



# SANTICO

## AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2016



A plush Amarone della Valpolicella characterized by concentrated notes of berry fruit and a delightfully full flavour. An alluring icon of the terroir.

#### VARIETIES

80% Corvina, 20% Rondinella.

#### PRODUCTION DISTRICT

Particularly fine vineyards in the venerable municipalities of San Pietro, Fumane, and Marano.

#### ALTITUDE AND ASPECT

The vineyards are situated between 150 and 300 metres above sea level. Most face south-west, with a few facing south-east.

#### TYPE OF SOIL

Stony marly limestone.

#### TRAINING SYSTEM

Verona pergola and vertical trellised with Guyot pruning.

#### HARVEST

In mid September, a few days prior to the start of normal harvest, the healthiest bunches (25-30% of the total) on the plateau are rigorously selected and handpicked, placed on trays and allowed to dry for over three months in dry, well-ventilated rooms. The super-ripeness and the natural drying process of the berries boosts the sugar concentration, polyphenol and aromatic compounds.

#### WINEMAKING METHOD

Pressing begins in the third week in December. The initial week-long cold maceration and long fermentation for four weeks at a maximum of 22° C boosts the unique traits of each lot, producing very different wines that are true expressions of their terroir.

#### AGEING

Following fermentation, the wine is aged for 24 months in Slavonia and French oak with an average capacity of 25hl, while a quarter of the product is aged for a further six months in French oak tonneaux. Before going on sale, the wine ages 6 more months in the bottle.

#### SENSORY PROFILE

Dark red hue; concentrated, fragrant nose with top notes of cherry jam and cranberries, followed by hints of plum, dried fruit and cocoa. On the palate it is full, round, with velvety tannins, pleasantly fresh with a long finish, with notes of red berries and an alluring full flavour.

#### ABV

15,50 %.

#### RECOMMENDED CELLARING

10 years in bottle, laid down in a dark cellar.

#### FOOD PAIRING

Flavoursome starters, risotto and stuffed pasta, game, red meat-based recipes.



375 ml

750 ml

1.500 ml  
Magnum



## **Sartori di Verona Estate**

**<https://www.sartorinet.com/index.php>**

### **About the Brand:**

The family took its first step in 1898, when Pietro Sartori bought Villa Maria, a vineyard with a small cellar attached, in the heart of the Veneto region's Valpolicella district, to assure a source of high-quality wine for his hotel. This marked the advent of Sartori di Verona. A few years later, Pietro's son, Regolo, built the winery into the family's core business, and by the 1950s Regolo's two sons expanded the winery and brought these wines to international recognition, exporting them around the world.

### **About the owner:**

Andrea Sartori, president of Sartori di Verona, is the great-grandson of Pietro Sartori, who founded the Sartori di Verona winery in 1898. Today one of the Veneto's "Big Five" wine producers, Sartori di Verona has expanded significantly under Andrea's leadership. It is a testament to Andrea's success and to the reputation he enjoys throughout the Italian wine industry that he was called upon to serve an unprecedented two terms as president of Italy's principal wine producers' trade group, the Unione Italiana Vini (Italian Confederation of Vine & Wine), from 2004 through May 2010. The UIV represents some 60% of the Italian wine industry by turnover.

Andrea is an active member in a host of influential organizations: Assindustria in Verona; Confederazione della Vite e del Vino (president from 2004 to 2010); EME which organizes Simei — the big wine equipment and technology trade fairs (president); Premio Morsiani which awards a yearly prize to wine personalities and university researchers (president); Federvini (vice president from 2005 to 2010); the marketing group Italia del Vino (board member); CEEV to lobby the EU in Brussels (board member from 2005 to 2010) and the Veronese bank Crever (board member). And is if that wasn't enough, Andrea also contributes to Corriere Vinicolo, the weekly journal of the UIV.

Additional Wines: <https://lovestorywines.com/>



*Ripasso in style,  
this 100% Corvina  
Veronese can be  
considered a younger  
brother to Amarone.  
This exceptional  
wine honors  
Regolo, a Sartori  
family patriarch.*

## SARTORI REGOLO ROSSO VERONESE IGT

Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

### SOIL

Clay and calcareous.

### PRODUCTION TECHNIQUE

Only the best grapes are selected in the vineyard. Gentle pressing of the grapes is followed by skin maceration at low temperatures for 8 to 10 days. In the February following the harvest, the wine goes through the ripasso process, resting on the pomace of Amarone, its illustrious cousin, which enhances both the wine's aromatics and aging potential. After malolactic fermentation, aging takes place for approximately 18 to 24 months in medium to large-sized oak casks followed by a minimum of 4 months bottle refinement before release.

### BOUQUET

Complex and persistent aromas of woodland berries.

### TASTE

Dry and velvety with hints of cherry; full and harmonious body. Ripe fruit on the finish.

### FOOD PAIRING

Regolo is the perfect partner to roasted meats, steaks and flavorful dishes such as sausage and peppers.

### ORIGIN

Vineyards in the hilly area of Valpolicella, north of Verona

### VARIETIES

100% Corvina Veronese

### ANALYSIS

Alcohol	13.5% Vol
Total Acidity	5.3 g/l
Residual Sugar	7.0 g/l

### SIZE(S)

750ml 0 80516 16294 2

### PACK(S)

750ml 6pk





**SARTORI**  
DI VERONA

*The quintessential Veronese wine of local varietals from the Classico zone, with the alcohol and aging requirements to carry the Superiore designation.*



## SARTORI VALPOLICELLA CLASSICO SUPERIORE DOC

Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

### SOIL

Calcareous with fine layers of limestone.

### PRODUCTION TECHNIQUE

Soft pressing with skin maceration for 8 to 10 days. After pressing, 10% of the must is extracted to obtain better color and tannin. After racking and malolactic fermentation, the wine is aged partially in stainless steel and partially in oak for 15 months, followed by 4 months of bottle refinement before release.

### BOUQUET

Black cherry with some earth notes.

### TASTE

Round and well structured with rich fruit and soft tannins.

### FOOD PAIRING

Delicious with savory fare such as stuffed mushrooms, prosciutto wrapped figs and hot antipasto.

### ORIGIN

Valpolicella Classico area in northern Verona

### VARIETIES

45% Corvina Veronese  
30% Corvinone  
20% Rondinella  
5% Croatina

### ANALYSIS

Alcohol	13.0% Vol
Total Acidity	5.4 g/l
Residual Sugar	6.5 g/l

### SIZE(S)

750ml 0 80516 16134 1

### PACK(S)

750ml 12pk



*Elegant and stylish;  
one of Verona's  
best. Estate bottled  
Amarone features  
a unique 5%  
Cabernet Sauvignon.*



## SARTORI AMARONE DELLA VALPOLICELLA DOCG

Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

### SOIL

Clay and calcareous.

### PRODUCTION TECHNIQUE

Sartori Amarone is vinified from a blend of carefully selected hand-picked grapes. The grapes are dried gently on racks for 100 days to concentrate their sugar content. Traditional pressing and fermentation are followed by a minimum of 3 years in aged Slavonian oak casks.

### BOUQUET

Dried fruits, raisins, cherry compote with cocoa notes.

### TASTE

Round and full-bodied; deep fruit flavors, and supple tannins; a cinnamon spice finish.

### FOOD PAIRING

Elevates any meat. Enjoy it with hearty beef stew or roast tenderloin.

### ORIGIN

Vineyards in the hilly area of Valpolicella, north of Verona

### VARIETIES

50% Corvina Veronese  
30% Corvinone  
15% Rondinella  
5% Cabernet Sauvignon

### ANALYSIS

Alcohol	15% Vol
Total Acidity	5.6 g/l
Residual Sugar	8 g/l

### SIZE(S)

750ml 0 80516 14124 4

### PACK(S)

750ml 6pk





*Majestic wine of  
balance and grace.  
A crown jewel  
in the Sartori  
family of wines.  
Single vineyard,  
estate bottled.*



## SARTORI CORTE BRÀ AMARONE DELLA VALPOLICELLA CLASSICO DOC

Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

### SOIL

Clay and calcareous.

### PRODUCTION TECHNIQUE

The grapes are carefully selected, placed in small crates, and air dried for 3 to 4 months. At optimal dryness, only the best grapes are hand selected and fermented in temperature controlled stainless steel for about 30 days. The wine is transferred to traditional tanks for malolactic fermentation and is then aged in various sized oak casks for about 4 years. At least 6 months of bottle aging follows.

### BOUQUET

Dried fruits, ripe berry, and plum.

### TASTE

Rich, velvety, and full-bodied.

### ORIGIN

Corte Brà vineyard in northern hills of Verona, Veneto, Italy

### VARIETIES

50% Corvina Veronese  
30% Corvinone  
15% Rondinella  
5% Oseleta

### ANALYSIS

Alcohol	15% Vol
Total Acidity	5.8 g/l
Residual Sugar	7.5 g/l

### SIZE(S)/UPC

750ml 0 80516 14384 2

### PACK(S)

750ml 6pk