

NINO ARDEVI

AMARONE DELLA VALPOLICELLA D.O.C.G.



Wine type:	Red wine
Grapes:	Corvina, Rondinella, Corvinone
Appellation:	DOCG
Production area:	Veneto, Italy
Cellaring:	8 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	15% Vol.

Colour: Ruby red colour.

Fragrance: Complex and intense scent of cherries, intertwined with the freshness of undergrowth smells.

Taste: Bouquet of cinnamon, cherry jam and a palate of ripe black cherry fruit.

Pairing: It perfectly matches with game, roasted or braised red meats and mature cheeses.

VINIFICATION:

The grapes are harvested around mid-September and naturally dried in boxes until January. In February the grapes are pressed and a slow fermentation begins, for 30/40 days. The wine then ages for 2 years in oak barrels followed by a long.



NINO ARDEVI

VALPOLICELLA RIPASSO D.O.C.



Wine type:	Red wine
Grapes:	Corvina, Rondinella, Corvinone
Appellation:	DOC
Production area:	Veneto, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14% Vol.

Colour: Intense ruby red with purple reflections.

Fragrance: Fragrance of ripe red fruit and cherry.

Taste: Full body, with silky tannins and a complex bouquet with hints of plums and ripe red fruit.

Pairing: It perfectly matches with risotto, roast and grilled meats, stews.

VINIFICATION:

Grapes are harvested in September. They are pressed, cold macerated and fermented for about 10 days, then the wine is placed in stainless steel tanks. The "Ripasso" (meaning "re-passed") method involves a second fermentation of the fresh wine on the skins of Amarone for about 10 days. The wine then ages for about 12 months in oak barrels and for at least 6 months in the bottle.



NINO ARDEVI

PROSECCO EXTRA DRY D.O.C.



Wine type:	White sparkling wine
Grapes:	Glera
Appellation:	DOC
Production area:	Veneto, Italy
Bottle size:	750 ml
Serving temp.:	6 - 8° C
Alcohol content:	11% Vol.

Colour: Straw yellow.

Fragrance: Light and fruity hints.

Taste: Characteristic and fruity, light but firm, with notes of apple and pear and hints of citrus.

Pairing: Excellent aperitif, ideal with light hors d'oeuvre and freshwater fish courses.

VINIFICATION:

Grapes are harvested early to keep its acidity and aroma and a delicate pressing takes place. The must is separated from the skins by soft pressing and fermented at a controlled temperature. After that, refinement in steel and second fermentation take place according to the Charmat method.



NINO ARDEVI

PROSECCO ROSÉ BRUT D.O.C.



Wine type:	Rosé sparkling wine
Grapes:	Glera, Pinot Nero
Appellation:	DOC
Production area:	Veneto, Italy
Bottle size:	750 ml
Serving temp.:	6 - 8° C
Alcohol content:	11% Vol.

Colour: Light pink colour.

Fragrance: A variegated bouquet, with intense hints of peach and raspberry with a floral touch.

Taste: Fragrant, fresh and fruity taste.

Pairing: Great aperitif, ideal with light hors d'oeuvre and freshwater fish courses.

VINIFICATION:

A Prosecco Rosé obtained through soft pressing of the Glera and Pinot Nero grapes. A static decantation and fermentation for the Glera in order to produce its typical zesty flavours. Pinot Noir is shortly left in contact with the skins to macerate for several days to give this Rosé its pale pink hue and peach blossom aromas . Secondary fermentation (Charmat method) in temperature-controlled stainless steel for a prolonged maturation of 60 days gives the Prosecco Rosé its vibrant crispiness and refined perlage.



NINO ARDEVI

PINOT GRIGIO DELLE VENEZIE D.O.C.



Wine type:	White wine
Grapes:	Pinot grigio
Appellation:	Delle Venezie DOC
Production area:	Veneto, Trentino, Friuli VG, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

Colour: Straw yellow colour with golden highlights.

Fragrance: Hints of green apple, pear and citrus with floral and vegetable notes.

Taste: It is fresh on the palate, with good flavour and a discreet softness.

Pairing: It perfectly pairs with cold cuts and medium matured cheeses, first courses with meat sauces.

VINIFICATION:

Vinification takes place with a soft pressing of the grapes with a quick separation of the must from the skins. Fermentation takes place in stainless steel at a temperature of 15-16° C, followed by three months of refinement on the lees.

