

VILLA LOREN

AMARONE DELLA VALPOLICELLA D.O.C.G.



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

Colour: Very intense ruby colour.

Fragrance: A complex bouquet of cinnamon, cherry jam and walnut.

Taste: A palate of ripe black cherry fruit with notes of vanilla and coffee on the finish.

Pairing: It goes well with game, roast meat and hearty, flavourful aged cheese. Extraordinary "meditation wine".

VINIFICATION:

After the grapes are harvested, they are placed in small cases and in special dry, well-aired rooms. In this way, the grapes dry naturally and gain an extraordinarily high concentration of sugars, glycerine and other aromas. After 3 months, the semi-dried grapes are softly pressed. Due to the low temperature, the process of fermentation is long and slow. Maceration takes over a month. The wine is then aged in medium-sized oak casks, where it continues to ferment and where it remains for about 24 months. Bottle aging at least 8 months before release.



VILLA LOREN

RIPASSO VALPOLICELLA D.O.C.



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

Colour: Deep ruby red colour.

Fragrance: A complex perfume of cherries, red fruits and spices.

Taste: Structured palate characterized by appealing roundness, sweet tannins and unique elegance.

Pairing: It's the ideal match for roast and grilled red meats and mature cheeses.

VINIFICATION:

After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" technique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak wood casks.



VILLA LOREN

PINOT GRIGIO DELLE VENEZIE D.O.C.



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

Colour: Straw yellow colour.

Fragrance: A varietal wine with scents of tropical fruit and enticing floral notes.

Taste: Pleasantly fresh with bright acidity and notes of pear and citrus fruit.

Pairing: It goes well with delicate appetizers, risottos and white meat.

VINIFICATION:

Vinification occurs by crushing selected grapes and subsequent pressing, which produces young must that is vinified. Fermentation takes place at a controlled temperature of 18° C, while wine storing and aging take place with the wine remaining in contact with its lees for a few months.



VILLA LOREN

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: | 11,5% Vol. |

Colour: Straw yellow colour.

Fragrance: Scents of golden delicious apple, pear and acacia blossom.

Taste: Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

Pairing: Perfect as an aperitif and to liven up a party.

VINIFICATION:

The best grapes, carefully selected, are de-stemmed and left to rest for 5-10 hours at a controlled temperature of 10-12° C (cold maceration process). The primary fermentation also takes place at a controlled temperature with the aid of selected yeasts, while the appearance of froth, second fermentation, takes place in stainless steel tanks at low temperature with the Charmat method. Thanks to this process, the pleasant and persistent feelings of flowers and freshly picked fruit, typical of the glera grape are guaranteed.



VILLA LOREN

PROSECCO ROSE' EXTRA DRY 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: | 11,5% 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:

The Glera grapes are gently pressed and the must obtained is fermented in steel tanks at a cool 16°C. For the Pinot Noir grapes, vinification with the skins is carried out with particular care in order to extract only the most elegant colour and aromas that the variety can express, thanks also to a delicate maceration at 22°C. The two base wines are blended then transferred to a pressurised tank for a second slow fermentation followed by refinement on their own yeasts for at least two months, until they achieve that unmistakable rosé colour and a fine, strong effervescence.

