## 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.:  $18 - 20^{\circ} \text{ C}$ 

Alcohol content: 15% Vol.

Colour:

Ruby red colour.

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.

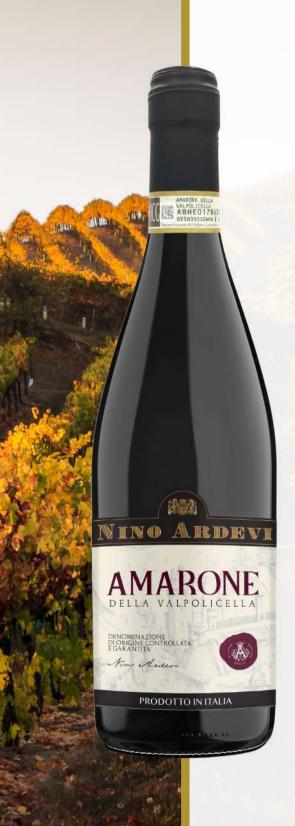
It perfectly matches with game, roasted or braised red meats and

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.







### 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.:  $6 - 8^{\circ} C$ 

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.

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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.







PINOT GRIGIO delle Venezie

trine libery

PRODOTTO IN ITALIA

# PINOT GRIGIO DELLE VENEZIE

Veneto, Trentino, Friuli VG,

**Alcohol content:** 12,5% Vol.

Straw yellow colour with golden highlights. Colour:

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

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

It perfectly pairs with cold cuts and Pairing: 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.

