

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

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.

