

Amarone della Valpolicella Classico DOCG

This highly prestigious wine is produced exclusively from hillside vineyards, whose finest grapes are left to dry in cases after being harvested. The wine undergoes a long ageing process before being served, first in oak barrels and then in bottles in underground cellars.

Grape Varieties

Corvina, Corvinone, Rondinella, other indigenous or recommended varieties to finish.

Vineyard (geographical position and characteristics)

The vineyards are situated in the northwest part of the arc of hills in the province of Verona, in the classic Valpolicella area. The average age is 20 years and reaches 35 years for some Corvina vines. The hilly Neolithic calcareous soil is thin and stony.

Vintage (time and method)

At the beginning of October, when slightly over-ripe. The grapes are harvested manually, selecting the finest bunches for subsequent raisining.

Vinification

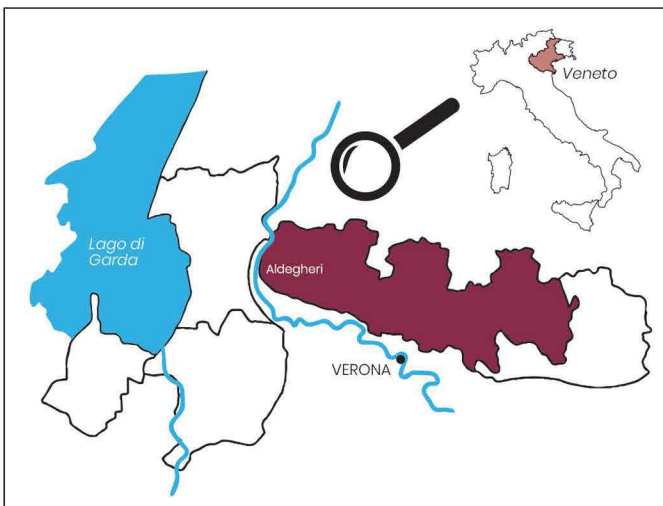
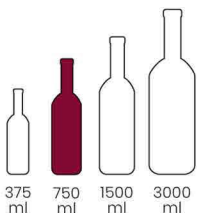
After careful raisining, the grapes undergo a soft destemming and crushing process at the beginning of February; the must and marc are then fermented for a long time. Successively, after several rackings, the wine is transferred to special large oak barrels for an ageing process which lasts more than 3 years. A small part, about 15%, is aged in barriques: when added back to the wine in the large barrels it transmits its special characteristic hints. Finally, the Amarone is bottled but is only released for sale 6-8 months later when the ageing process has finished.

Amarone & Cuisine

Ruby red with garnet tones. On the nose shows tertiary oaky and nutty notes and hints of cranberry and marasca cherry. Full mouthed and round with a good structure and a tannic finale with aftertaste of cherry and marasca under spirit. Excellent with roasts and game, also ideal with very mature and/or piquant cheeses. We recommend uncorking the bottle a few hours before drinking or "oxygenation" with a decanter.

Serving temperature: 18-20°C

Alcohol: 15,5% vol.



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Tavolo Vigneto

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Chiaretto di Bardolino Doc Tenuta Cariola



A lively wine full of character, produced from grapes picked in the Morainal hills on the Veronese shore of Lake Garda. It has a bright ruby red colour, a fine fruity bouquet and a dry savoury flavour, very harmonious overall.

Grape Varieties

Corvina, Rondinella, Molinara, Negrara and recommended varieties to finish.

Vineyard (geographical position and characteristics)

The hilly area on the southwest shore of Lake Garda is the domain of Bardolino, whose vineyards have an average age of 25 years. The soil is fluvio-glacial, gravelly-sandy and morainal.

Vinification

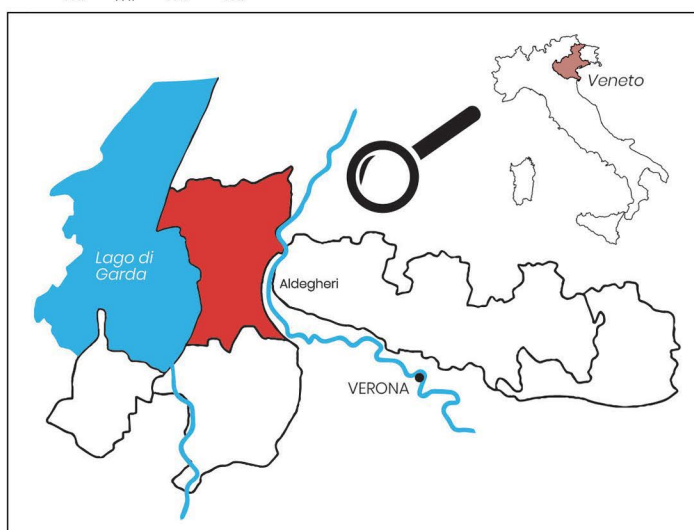
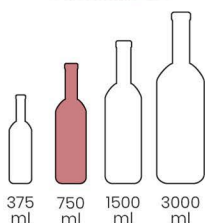
When the grapes reach the cellar they are destemmed and crushed. The must and marc thus obtained are then fermented in special heat-controlled tanks with a device for punching the cap until the bouquet and colour have been extracted completely without any need for pressing.

Bardolino & Cuisine

The perfect accompaniment to soups, simple meat dishes, white or cooked in sauce or any easy dish, even pizza.

Serving temperature: 16-18 °C or slightly cooler in the summer time

Alcohol: 12% vol.



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Soave Classico Doc Mondello

This is a white wine with ancient traditions, unique in its pleasantness and harmony. Its bouquet of elder and vine flowers is delicate, highly captivating and pleasant; the flavour is then completed by elegance and perfect harmony.

Grape Varieties

Garganega, Chardonnay and Trebbiano di Soave.

Vineyard (geographical position and characteristics)

The vineyards are situated in the eastern part of the arc of hills to the northeast of Verona. The average age of the vineyards is about 25 years. The hilly soil is morainal with tufa and alluvial deposits, partly calcareous and partly gravelly-sandy in nature.

Vinification

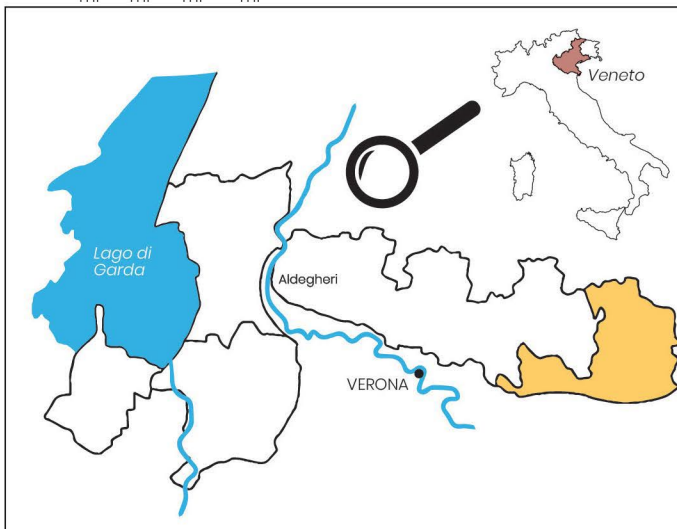
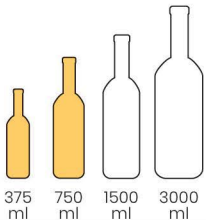
After roller crushing, light cold maceration is carried out to aid the extraction of the bouquet and variety typification. The flower must is then separated in order to obtain perfect harmony between olfactory and gustatory perceptions. The same temperatures are maintained (from 15 to 18°C) for controlled fermentation and malolactic fermentation. The process finishes with a brief spell in steel tanks and ageing in bottles.

Soave & Cuisine

Recommended as an accompaniment to all full light lunches, excellent with starters, first courses, fish and shellfish in general. Ideal as an aperitif.

Serving temperature: 10-12°C

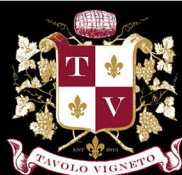
Alcohol: 12% vol.



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Amarone della Valpolicella Classico DOCG Santambrogio

A highly prized wine produced using the best grapes from the hills of the classic Valpolicella DOC region. After prolonged air-drying of the grapes and then fermentation, the wine is aged gradually, first in oak casks then in smaller oak barrels or "barriques," in underground cellars.

Grape Varietals

Corvina, Corvinone, Rondinella, other locally grown varietals.

Vineyard (geographical position and characteristics)

All of the vineyards are to be found in the classic Valpolicella DOC region to the north west of Verona. The average age of the vines is 20 years and up to 35 years amongst some of the Corvina vines. The land is hilly and ancient in form with a thin stony soil.

Vintage (time and method)

After a slightly prolonged maturation the very best grapes are hand picked around the beginning of October for subsequent drying.

Vinification

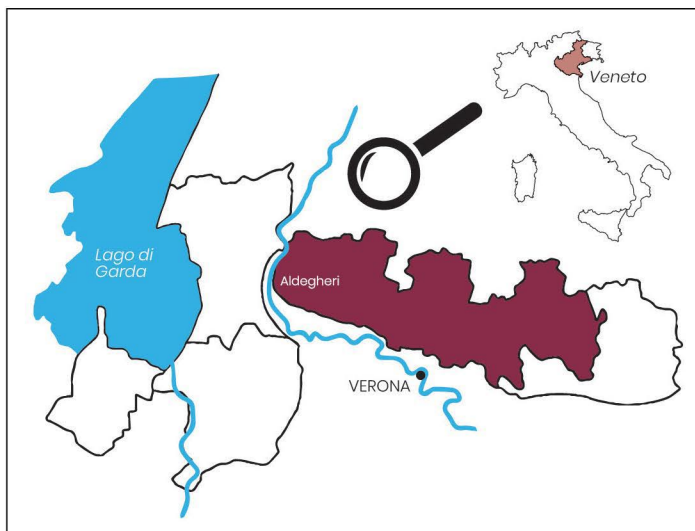
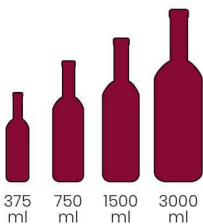
After careful air-drying, the grapes are destemmed and pressed very gently in the first days of February. The grape must and pomace then ferment for a long time. After several rounds of decanting the wine is transferred into special large oak casks for about two years. The ageing continues for a further 12 months in new French oak barriques. Finally, the wines undergo a final ageing refinement in the bottle for six to eight months.

Amarone & Cuisine

With its heady accent of cherries and a touch of liquorice, this is the king of gamey foods cooked in sauces. Furthermore, because of its robust character it makes an ideal partner for mature cheeses and spicy foods.

Serving temperature : 18-20°C

Alcohol: 15,5% vol.



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Le Pietre Santambrogio Rosso Veronese Igt

A big red wine, produced from hillside vineyards characterised by dry rocky soil, conditions which make the Corvina and Cabernet grapes unique. In order to obtain an excellent wine the production quality is kept under control, the grapes are picked at an advanced state of ripeness and the vinification process is monitored very carefully. The complexity of the bouquet, slightly herbaceous with hints of dried juniper, makes the first pleasant impression, followed by the perception of perfect harmony and full robust body.

Grape Varieties

Corvina, Cabernet, Rondinella.

Vineyard (geographical position and characteristics)

The vineyards are all situated to the north of Verona in the classic Valpolicella zone and surrounding areas. The average age of 20 years varies from 14 for Cabernet to 35 for some Corvina vines. The volcanic stony soil is ideal for quality viticulture.

Vinification

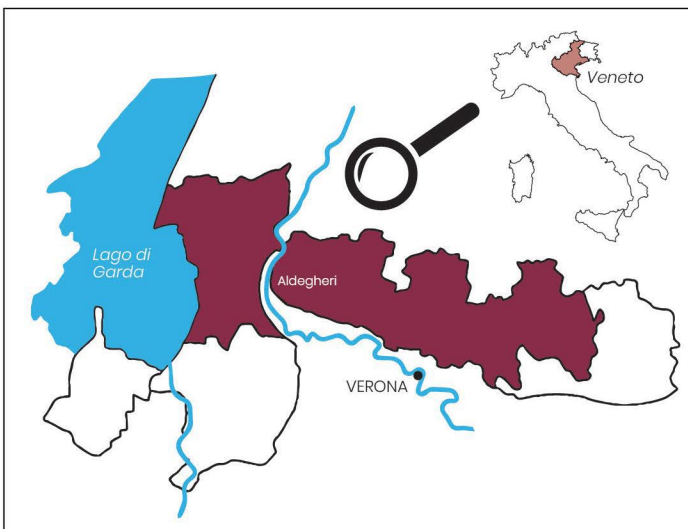
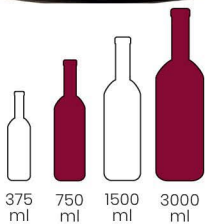
After the grapes have been crushed and destemmed, the controlled fermentation process starts (from 22 to 30°C) with maceration for 15 days. After devatting and "clean" racking, the process continues with malolactic fermentation in large barrels for more than a year. Finally, after a brief spell in tanks, the wine is aged in bottles.

Le Pietre & Cuisine

Due to the range of its bouquet, this wine is recommended as an accompaniment to dishes with white or black truffle or red meat roasted, grilled or cooked in sauce. Excellent with hard cheeses which are not too piquant. Serve at room temperature in broad-rimmed crystal glasses.

Serving temperature: 18-20°C

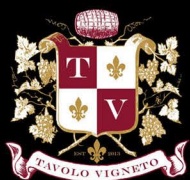
Alcohol: 13% vol.



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Valpolicella Doc Santambrogio



This wine with a dry harmonious flavour and a rich, ruby red colour is the product of the vinification of the finest grapes cultivated in the Valpolicella hills.

Grape Varieties

Corvina, Rondinella, Molinara, old indigenous grapes and other recommended varieties to finish.

Vineyard (geographical position and characteristics)

The vineyards are located in the northwest part of the arc of hills in the province of Verona and have an average age of 30 years. The soil is hilly, Neolithic, calcareous, thin and stony.

Vinification

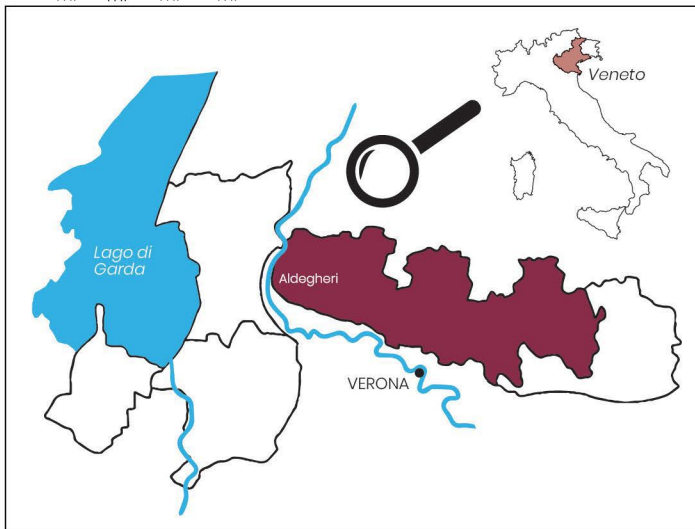
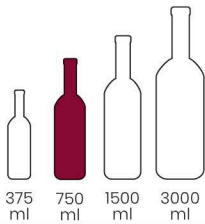
When the grapes reach the cellar they are destemmed and crushed. The must and marc are then fermented in special heat-controlled tanks with a temperature of about 20°C and a device for punching the cap until the colour and bouquet in the flower must alone have been extracted without any need for pressing.

Valpolicella & Cuisine

Excellent with flavoursome starters, such as soppressa veneta (salami from the Veneto region), or egg pasta and beef ragù sauce. Also goes well with simply prepared grilled or boiled white and red meats and light game.

Serving temperature: 16-18 °C

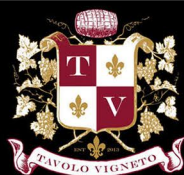
Alcohol: 12% vol.



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Valpolicella Classico Ripasso Doc Santambrogio

This is a prestigious red wine for ageing with a deep garnet red colour, produced using grapes picked in the hilly area of Sant'Ambrogio di Valpolicella and subsequently refermented on the marc of classic Recioto and Amarone. The marked aromas of plum and cooked marasca cherry stand out from the complex bouquet and make the first pleasurable impact, followed by perception of perfect harmony of the full robust body.

Grape Varieties

Corvina, Corvinone, Rondinella, old indigenous vines and other recommended varieties to finish.

Vineyard (geographical position and characteristics)

The vineyards are all situated to the northwest of Verona in the hills above Sant'Ambrogio, in the heart of the classic Valpolicella area. The average age of 28 years varies from 10 to 40, with some indigenous vines more than 50 years old. The soil is Neolithic, calcareous, thin and stony.

Vinification

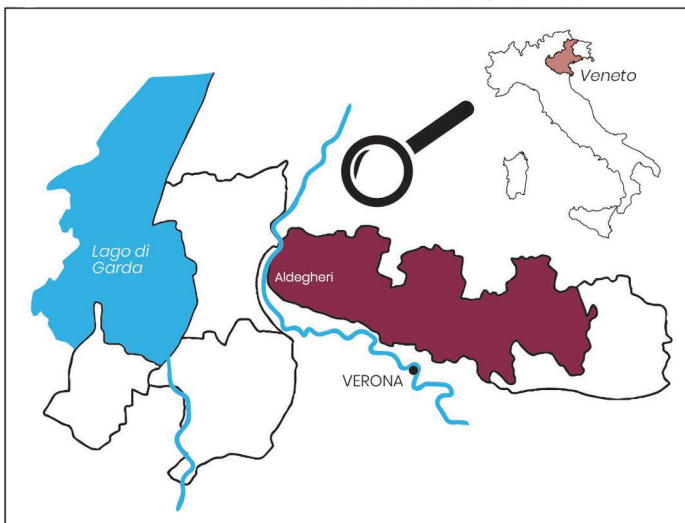
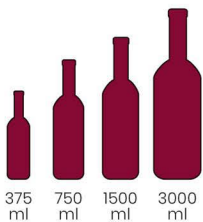
Upon reaching the cellar the grapes are destemmed and crushed. The must and marc are fermented in special heat-controlled tanks with device for punching the cap until the colour and bouquet in the flower must alone have been extracted without pressing. The Valpolicella thereby obtained in late winter is refermented on the pomace of classic Recioto and Amarone. In this way the wine obtains greater body and intensity. At the beginning of spring, after racking, the wine is left to age in large wooden barrels. This is followed by bottling and bottle ageing.

Ripasso & Cuisine

This wine is recommended as an accompaniment to red meat, game, roasts and stews. Serve in broad-rimmed crystal glasses.

Serving temperature: 18-20°C

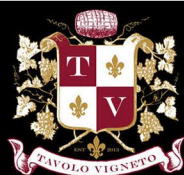
Alcohol: 14,5% vol.



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