



- Azienda Agricola Venturini is located in San Floriano which is a village in part of the town of **San Pietro in Cariano** (Verona). It was established in 1963 and continues to grow thanks to love, experience and hard work of three generations.
- Beginning with Grandfather Antonio who passed it onto his son Massimino, who in turn placed it in the hands of his children: Daniele carefully follows the wine making process, Mirco passionately takes care of the vineyards and Giuseppina manages the business sector.
- **Venturini owns 12 ha of land: the grapes are grown on the rolling hills of Valpolicella Classica** at an average height of 812 feet above sea level. The vines face south-west on terraces held up by stony walls called “marogne” and are supported by “simple” and “double” pergolas.

Varietal: 70% Corvina, 25% Rondinella, 5% Molinara

Appellation: Amarone della Valpolicella Classico DOCG

Production Zone: San Pietro in Cariano, Veneto; alt 250 mt a.s.l.

Soil: Light, chalky and full of stones

Vinification: Hand harvested. 4-6 air drying of the grapes on racks in well ventilated rooms. Vinified at the end of January. 45 days of skin maceration. The fermentation is affected by the cold winter temperatures and takes up to 2 years completing in wooden casks.

Maturation: 2 years in Slovakian oak casks (20hl) and a final 6 months in the bottle

The label of this wine shows the fragment of an effigy that decorates an ancient Romanesque church located near our cellar. It depicts two winged lions guarding a vase of wine. It is the way of the producer to convey the culture of his land to the rest of the world.



- *Intense garnet red color. Sweet sensations of violet and steeped cherries, spicy notes of pepper and cloves. The mouth is explosive and warm, well balanced by the pleasantly savory dryness of the strong but elegant tannins, with an aftertaste of small, sweet fruits preserved in spirits.*
- *Excellent with aged cheeses, it expresses the best of itself with dishes of game or very elaborate dishes like braised and slow-cooked meats. It is particularly intriguing paired with a platter of pork ribs in barbecue sauce.*