



- 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: Valpolicella Classico DOC

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

Soil: Light, chalky and full of stones

Vinification: Hand harvested. Fermentation in stainless steel tanks, maceration for about 8 days with daily pumping overs

Maturation: After malolactic fermentation, it rests in bottle before release

Valpolicella, with its sensation of freshness, is like the **summer breeze that every evening stirs the leaves of our vineyards**, bringing restoration after a sultry day's work.



- *Brilliant ruby red. Fragrant notes in which marasca cherries and red currants are refreshed by a pleasantly balsamic touch. On the palate, it is direct and agile, with a satisfying return of fruity notes and a decidedly savory, cleansing finish.*
- *Good with meat entrées but that, when served at a cooler temperature, is also perfect with a seafood chowder.*