



- 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 Ripasso DOC

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

Soil: Light, chalky and full of stones

Vinification: Hand harvested. In the Ripasso technique, the new wine, made in the month of October, is refermented on the lees of Amarone in the months of February-March for about 10 days, and pumped over daily

Maturation: 12 months in oak barrels and 6 months in bottle

Careful selection of the grapes and vineyards has meant that the Venturinis have produced several "cru" wines. Semonte Alto is the cru chosen for the Ripasso of the winery.



- *Dense, luminous ruby red color. Initially, the nose offers spiced and toasted hints, to open up with memories of dark fruit like blackberries and blueberries, licorice and faded violets. On the palate it is taut, fresh and savory, with a nice tannin finish.*
- *It is great to accompany highly flavored meat entrées such as stewed rabbit or roast pork.*