

—VILLA—  
**LOREN**



## AMARONE DELLA VALPOLICELLA

<b>Wine Type</b>	Red still wine
<b>Denomination</b>	Amarone della Valpolicella D.O.C.G.
<b>Grapes</b>	Corvina, Rondinella, Corvinone, Others
<b>Alcohol (% VOL)</b>	15% vol. <small>Cultura viticola</small>
<b>Residual sugar</b>	6 g./liter
<b>Total acidity</b>	5,6 g./liter
<b>Sizes available</b>	750ml
<b>Serving at</b>	18-20° C
<b>Method of Production</b>	Grapes are dried in controlled warehouses in hillside locations till January. Fermentation on skin contact with traditional and constant pumping over. Oak wood aging for 24 months.
<b>Tasting Notes</b>	Amarone della Valpolicella is a full- bodied red wine. The long, slow fermentation gives this wine a deep garnet red color, a complex bouquet of cinnamon, cherry jam and walnut and a palate of ripe black cherry fruit with notes of vanilla and coffee on the finish. It pairs perfectly with rich pasta dishes, game and grilled or stewed red meats as well as mature cheeses.

# PATTINI



## Chianti DOCG

**GRAPES VARIETY:** 90% Sangiovese, 10% Canaiolo

**REGION OF ORIGIN:** Tuscany

**WINEMAKING:** After a soft crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances. After 10-15 days, the wine is separated from the dregs and fermentation is completed in cement tanks.

**AGEING:** Stainless steel tanks

**ALCOHOL:** 13% by Vol.

**STORAGE:** At cellar's temperature (15-18°C/59-64°F)

**SERVING TEMPERATURE:** 18/20°C

**MATCHING:** Savoury first courses, roasted and grilled meats.

**WINEMAKER'S NOTE:** Bright ruby red colour. The bouquet is fragrant and persisting, which reminds immediately of the cherry and the sour black cherry. On the palate, the entry is dry, lightly tannic: with time, it becomes softer and velvety with an agreeable aftertaste.

# PATTINI



## Chianti Riserva DOCG

**GRAPES VARIETY:** 90% Sangiovese, 10% Canaiolo

**REGION OF ORIGIN:** Tuscany

**WINEMAKING:** After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 28-30°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 10-15 days the wine is separated from the dregs to prevent solubilisations of bitter tannins.

**AGEING:** In big oak casks of 30-60 HL for 6 months. After bottling, the wine is refined for at least 3 months in bottle.

**ALCOHOL:** 13,5 % by Vol.

**STORAGE:** At cellar's temperature (15-18°C/59-63°F)

**SERVING TEMPERATURE:** 18/20°C

**MATCHING:** Savoury pastas, grilled or roasted meats, game.

**WINEMAKER'S NOTE:** Ruby red colour with garnet hues. Subtle bouquet with hints of sour black cherry, wild berries and violet accompanied by vanilla's nuances. On the palate, it's round and full of body, with a persistent and slightly tannic aftertaste.

# TERRE DI MARIO

## VINO ROSSO ITALIA



Grapes:	grapes cultivated only in the country
Appellation:	Vino Rosso
Production area:	Italy
Climate:	Mediterranean climate, with significant diversity all year around along the mountain areas, where there is a fresh temperate climate, and the coastal areas, where there is a warm temperate climate. In fact Italy is a peninsula that hosts the highest mountain in Europe (Monte Bianco) and the highest volcano (Etna)
Storage time:	some years if correctly cellared
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	13% Vol

- Deep red colour tending towards amber with ageing
- In youth it has fresh, varietal aromas that become more complex with the time
- Varietal characters are especially blackberry, cherries and ripe fruits in general. A very interesting structure is achieved due to the good balance between the soft tannins and acidity.
- It matches well with mature hard cheeses, roasted pork, beef steaks and all game dishes

**VINIFICATION:** the grapes are harvested, destemmed and vinified with 15 days of maceration in order to extract colour and structure. The fermentations, alcoholic and malolactic, are made in stainless steel tanks at a controlled temperature 25/27 °C.



# TERRE DI MARIO

## VINO BIANCO ITALIA



Grapes:	grapes cultivated only in the country
Appellation:	Vino bianco
Production area:	Italy
Climate:	Mediterranean climate, with significant diversity all year around along the mountain areas, where there is a fresh temperate climate, and the coastal area, where there is a warm temperate climate. In fact Italy is a peninsula that hosts the highest mountain in Europe (Monte Bianco) and the highest volcano (Etna)
Storage time:	Two years if correctly cellared
Bottle size:	750 ml
Serving temp.:	8/10 °C
Alcohol content:	11,5% Vol



Yellow colour with gold nuances



In youth it has fresh, varietal aromas that become more complex with the time



Varietal characters are especially citrus, flowers, lime and green apple notes. Full-body, dry to off-dry wine, it is complex yet still crisp and refreshing

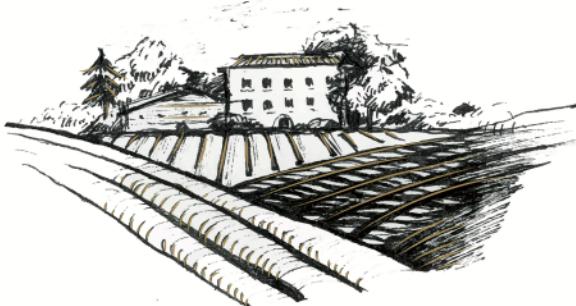


It matches well with fish, white meat and vegetable soups

**VINIFICATION:** the grapes are harvested, destemmed and vinified within 15 days of maceration. The fermentations, alcoholic and malolactic, are made in stainless steel tanks at a controlled temperature 25/27 °C.



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## PINOT GRIGIO

<b>Wine Type</b>	White still wine
<b>Denomination</b>	delle Venezie I.G.T.
<b>Grapes</b>	Pinot Grigio
<b>Alcohol (% VOL)</b>	12% vol.
<b>Residual sugar</b>	3 g./liter
<b>Total acidity</b>	6 g./liter
<b>Sizes available</b>	750ml
<b>Serving at</b>	8-10° C
<b>Method of Production</b>	Gentle pressing with 18°C fermentation and fining on lees at 8° C for three months.
<b>Tasting Notes</b>	Pinot Grigio is a fruity, varietal wine with scents of tropical fruit and enticing floral notes. Pleasantly fresh, it matches perfectly with vegetable soups and grilled white meats.

PROGETTI AGRICOLI SRL

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# VILLA LOREN



## PROSECCO EXTRA DRY

<b>Wine Type</b>	Sparkling, Extra Dry
<b>Denomination</b>	Prosecco D.O.C.
<b>Grapes</b>	Glera
<b>Alcohol (% VOL)</b>	11% vol.
<b>Residual sugar</b>	14 g./liter
<b>Total acidity</b>	5.6 g./liter
<b>Sizes available</b>	750ml
<b>Serving at</b>	6-8° C
<b>Method of Production</b>	Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C. Sparkling fermentation in pressurized stainless steel tanks for one month.
<b>Tasting Notes</b>	Prosecco is an Extra Dry Spumante, fresh and velvety with scents of Golden Delicious apple, pear and acacia blossom: perfect as an aperitif and to liven up a party.

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## VALPOLICELLA RIPASSO

Tipologia di vino	Vino rosso fermo
Denominazione	Valpolicella Ripasso D.O.C.
Vitigni	Corvina, Rondinella, Corvinone.
Alcol (% VOL)	14% vol.
Residuo zuccherino	7 g./litro
Acidità	5,6 g./litro
Formati disponibili	750ml
Temperatura di servizio	18-20° C

Dopo attenta selezione di uve Valpolicella dall'elevato contenuto zuccherino, la vinificazione avviene con il sistema "Ganimede" che garantisce la massima estrazione di colore e tannini. Durante l'inverno il vino Valpolicella così ottenuto viene passato sulle bucce non pressate rimaste dalla produzione di Amarone usando la tradizionale tecnica del "Ripasso", che ne aumenta alcol, corpo e profumi. Il vino poi matura in parte in acciaio e in parte in botti per 12 mesi.

### Metodo di produzione

### Note degustative

Valpolicella Ripasso è un vino secco e di corpo, che presenta complessi sentori di ciliege, frutta a bacca rossa e spezie. L'abbbinamento ideale per carni rosse, grigliate e arrostite, stufati e formaggi, stagionati.

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# Brut – Technical chart



**Wine type:** Brut sparkling wine

**Grapes:** From a careful selection and second fermentation of wines produced in the best winegrowing areas

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale straw yellow

**Aroma:** Delicately fruity

**Taste:** Dry and pleasant

**Perlage:** Fine and persistent

**Pairings:** It is ideal as an aperitif and perfect with every course of a meal

**Serving temperature:** 4-6° C

**Volume:** 75 cl

**Alcohol content:** 11.5%vol

Awarded with the silver medal by the international competition MUNDUS VINI

# Cuvée n.1 technical chart



**Wine type:** Extra Dry Vintage sparkling wine

**Grapes:** From a careful selection of Riesling and Chardonnay grapes from the Oltrepò Pavese area from a single vintage

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale yellow with slight green highlights, bright and lustrous

**Aroma:** Intense and fragrant with notes of fresh fruit

**Taste:** Fresh, harmonious and very well-balanced

**Perlage:** Fine and persistent

**Pairings:** It is the ideal bubble for a lot of occasions: from aperitifs to meals, parties and the most special moments

**Serving temperature:** 6-8° C

**Volume:** 75 cl

**Alcohol content:** 12.5% vol

Awarded with the gold medal by the international competition MUNDUS VINI

# The Demi-Sec – Technical chart



**Wine type:** Demi-Sec sparkling wine

**Grapes:** Trebbiano

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale straw yellow

**Aroma:** Intense aroma of floreal

**Taste:** persistent, fresh and lively

**Perlage:** Fine and delicate

**Pairings:** It's ideal with seafood and dry pastries

**Serving temperature:** 5-6° C

**Volume:** 75 cl

**Alcohol content:** 11.5%vol

# Le cuvée Moscato – Technical chart



**Wine type:** Sweet quality aromatic sparkling wine

**Grapes:** 100% muscat grapes

Sparkling wine making method: Charmat method, with temperature control

**Colour:** Bright gold

**Aroma:** Intense, delicate and enveloping with notes of sage and peach aroma of peach.

**Taste:** Sweet but very balanced, with a good acidity

**Perlage:** Delicate and rich

**Pairings:** Perfect with dry pastries, cream cakes or fruit salad.

**Serving temperature:** 8-10° C

**Volume:** 75 cl

**Alcohol content:** 7% vol

# Le cuvée Prosecco - Technical chart



**Wine type:** Brut sparkling wine

**Grapes:** From grapes of the famous Prosecco variety from DOC areas in the Veneto region

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Pale yellow with bright highlights

**Aroma:** Intense and delicately aromatic

**Taste:** Harmonious, fresh and balanced

**Perlage:** Fine and persistent

**Pairings:** It is ideal with an aperitif and perfect with all courses of a meal

**Serving temperature:** 8-10° C

**Volume:** 75 cl

**Alcohol content:** 11.5%vol

# Le cuvée Rosè Demisec – Technical chart



**Wine type:** Demi-Sec sparkling wine

**Grapes:** Sangiovese

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Intense Rosé

**Aroma:** Delicate aroma with hints of Strawberry

**Taste:** Delicate, fresh and lively

**Perlage:** Fine and delicate

**Pairings:** It's ideal with seafood and white meat

**Serving temperature:** 5-6° C

**Volume:** 75 cl

**Alcohol content:** 9,5%vol

# Sweet Red – Technical chart



**Wine type:** Sweet red sparkling wine

**Grapes:** From a careful selection and second fermentation of wines produced in the best winegrowing areas

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Intense ruby red

**Aroma:** Intense aroma of red fruit

**Taste:** Sweet and fruity

**Perlage:** Fine and delicate

**Pairings:** It is ideal at the end of a meal, with desserts and dried fruit and nuts

**Serving temperature:** 4-6° C

**Volume:** 75 cl

**Alcohol content:** 9.5%vol

# The Sweet Wine – Technical chart



**Wine type:** Sweet sparkling wine

**Grapes:** From a careful selection and second fermentation of wines produced in the best winegrowing areas

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Golden yellow

**Aroma:** Pleasant and aromatic

**Taste:** Sweet and lively

**Perlage:** Fine and persistent

**Pairings:** It is ideal with desserts and for any celebration

**Serving temperature:** 4-6° C

**Volume:** 75 cl

**Alcohol content:** 9.5%vol

# Le cuvée Verdicchio- Technical chart



**Wine type:** Brut sparkling wine Verdicchio dei Castelli di Jesi DOC

**Grapes:** 100% Verdicchio

**Sparkling wine making method:** Charmat method, with temperature control

**Colour:** Straw yellow, with greenish highlights

**Aroma:** Fragrant and delicate bouquet with notes of hawthorn flowers and wildflowers.

**Taste:** Fresh and fruity with an almond aftertaste

**Perlage:** Fine and persistent

**Pairings:** Excellent as an aperitif and with white meat and fish

Serving temperature: 8-10° C

**Volume:** 75 cl

**Alcohol content:** 12% vol