

—VILLA—
LOREN



AMARONE DELLA VALPOLICELLA

Wine Type	Red still wine
Denomination	Amarone della Valpolicella D.O.C.G.
Grapes	Corvina, Rondinella, Corvinone, Others
Alcohol (% VOL)	15% vol. <small>Cultura viticola</small>
Residual sugar	6 g./liter
Total acidity	5,6 g./liter
Sizes available	750ml
Serving at	18-20° C
Method of Production	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.
Tasting Notes	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

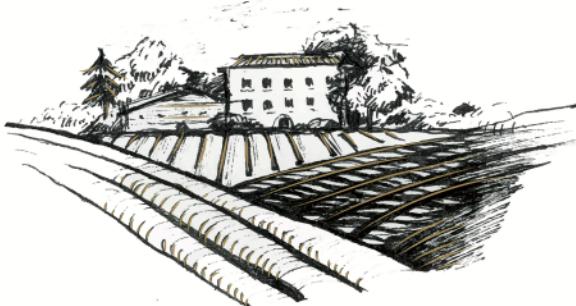


It matches well with fish, white meat and vegetable soups

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

Wine Type	White still wine
Denomination	delle Venezie I.G.T.
Grapes	Pinot Grigio
Alcohol (% VOL)	12% vol.
Residual sugar	3 g./liter
Total acidity	6 g./liter
Sizes available	750ml
Serving at	8-10° C
Method of Production	Gentle pressing with 18°C fermentation and fining on lees at 8° C for three months.
Tasting Notes	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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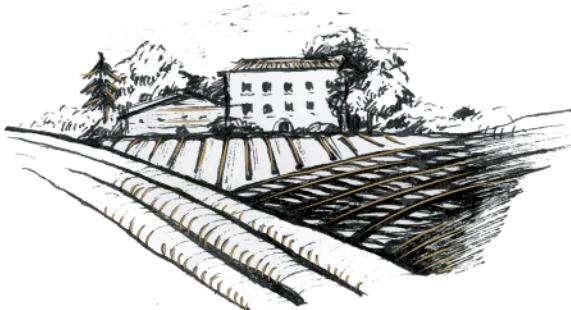
PROSECCO EXTRA DRY

Wine Type	Sparkling, Extra Dry
Denomination	Prosecco D.O.C.
Grapes	Glera
Alcohol (% VOL)	11% vol.
Residual sugar	14 g./liter
Total acidity	5.6 g./liter
Sizes available	750ml
Serving at	6-8° C
Method of Production	Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C. Sparkling fermentation in pressurized stainless steel tanks for one month.
Tasting Notes	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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