

*Wine Notes*



LA DAMA

# The history of La Dama

AFTER SOME WORK EXPERIENCE IN THE WORLD OF WINE AND OENOLOGY, TOGETHER WITH MY WIFE MIRIAM, I STARTED MY OWN ADVENTURE:

LA DAMA.

OUR PROPERTY TODAY INCLUDES 16 HECTARES OF LAND, 10 HECTARES OF WHICH ARE VINEYARDS LOCATED IN TWO PARTS OF VALPOLICELLA CLASSICA: NEGRAR AND SANT'AMBROGIO DI VALPOLICELLA. PERGOLA AND SPALLIERA-TYPE VINEYARDS PRODUCE EXCELLENT GRAPES IN ORDER TO GIVE OUR WINES THAT UNMISTAKABLE CHARACTER AND PECULIARITY THAT IS TYPICAL OF US.

*"Notes, scores and symphonies...we live and work tirelessly every day to compose wines that tell their own story"*

Yesterday

MY NAME IS GABRIELE AND MY STORY BEGINS WITH THE LAND, WITH THE LOVE I HAVE FOR VINEYARDS AND FOR WINE MAKING IN GENERAL. MY ADVENTURE BEGAN WITH THE STUDIES IN THE FIELD AND THE DEGREE IN AGRICULTURE AWARDED FROM THE UNIVERSITY OF PADOVA, A PATH RICH OF EMOTIONS AND SATISFACTION.

Today

WE ARE THE FIRST GENERATION OF WINE MAKERS IN OUR FAMILY, AND WITH ENTHUSIASM AND DETERMINATION WE CHALLENGED OURSELVES IN THIS WORLD AS PRODUCERS. THE GREAT SUPPORT OF GIAMPIERO, MY FATHER-IN-LAW, WHO WAS THE FIRST TO BELIEVE IN OUR PROJECT, TOGETHER WITH OUR WHOLE FAMILY, ALLOWED US TO MAKE THIS DREAM COME TRUE.

OUR CELLAR IS LOCATED IN NEGRAR, AN IDEAL POSITION WHERE THE NORTH-SOUTH ORIENTATION ALLOWS THE TRANSITION OF AIR THROUGH THE RESTING GRAPES DURING THE LONG DRYING. ALL THE SPACES WERE STUDIED AND DESIGNED SO THAT THEY COULD BECOME THE IDEAL PLACE FOR VINIFICATION AND REFINEMENT OF GREAT WINES, LIKE OUR PRECIOUS AMARONE.

Tomorrow

OUR PASSION FOR THE TERRITORY LED US TO MAKING MORE AND MORE NATURAL CHOICES. WE LOVE EVERYTHING THAT SURROUNDS US AND WE WANT TO PRESERVE IT FOR THE FUTURE AND FOR OUR CHILDREN. THIS IS WHY, A FEW YEARS AGO, WE DECIDED TO START USING ORGANIC METHODS.

TODAY OUR WINES GIVE US GREAT SATISFACTIONS. THE RECOGNITIONS THAT THEY ARE OBTAINING ARE SOMETHING WE CAN BE PROUD OF AND AN INCENTIVE TO IMPROVE. BUT, MOST OF ALL, THEY TELL THE STORY OF WHO WE ARE AND WHERE WE ARE FROM, THEY TELL AN AUTHENTIC AND RICH STORY OF PASSION...  
...OUR OWN STORY!

BIO  
20  
15

9  
Years



## AMARONE DELLA VALPOLICELLA CLASSICO | DOCG | BIO

**FEATURES:** THIS IS THE DRY RED WINE MADE FROM DRIED GRAPES THAT MADE VALPOLICELLA WORTH REMEMBERING FOR, A CONCENTRATE OF AROMAS AND FLAVORS. OUR SPECIAL INTERPRETATION OF AMARONE COMES ONLY FROM GRAPES HARVESTED IN VINEYARDS THAT ARE MORE THAN 20 YEARS OLD, WHERE THE ELEGANCE, THE GREAT POWER AND THE LONGEVITY ARE THE MOST ESSENTIAL FEATURES.

**GRAPES, WINE-MAKING, AGEING:** ONLY THE LOOSE BUNCH OF OUR CORVINA 70%, CORVINONE 10%, RONDINELLA 15% AND MOLINARA 5%, WHICH ARE THE RIPEST AND BEST EXPOSED TO THE SUN ARE SELECTED AND THEN PLACED IN BOXES THAT CAN HOLD UP TO 6KG TO DRY FOR 100 DAYS IN NATURAL FRUIT-DRYING ROOMS. THE PRESSING, THAT HAPPENS BOTH IN STEEL AND WOODEN VATS, IS CARRIED OUT IN JANUARY, WHEN ALL THE AROMAS ARE MOSTLY CONCENTRATED. THE FERMENTATION IS VERY LONG, FROM 30 TO 40 DAYS. THEN THE WINE IS REFINED IN BARRELS FOR 36 MONTHS. AT LAST THE WINE IS LEFT TO REFINE IN BOTTLES FOR AT LEAST ONE YEAR BEFORE BEING SOLD.

**SERVING TEMPERATURE:** 18 - 20°C



## CA' BESI VALPOLICELLA SUPERIORE CLASSICO | DOC | BIO

**FEATURES:** A WINE THAT ORIGINATED FROM OUR EXPERIENCE, WHERE THE VALPOLICELLA TRADITION OF DRYING GRAPES AND THE FRESHNESS AND FRAGRANCE OF GRAPES PRESSED DURING HARVEST ARE COMBINED. THIS GIVES BIRTH TO A WINE OF GREAT CONCENTRATION AND ELEGANCE, WHERE THE FRESHNESS SURPRISES FOR ITS PERSISTENCE AND FOR THE GREAT LONGEVITY THAT IT GIVES TO THE WINE ITSELF.

**GRAPES, WINE-MAKING, AGEING:** CORVINA 80%, RONDINELLA 20%. GRAPE-PICKING IS CARRIED OUT IN TWO STAGES. DURING THE FIRST ONE, THE GRAPES ARE PLACED IN BOXES THAT CAN HOLD UP TO 6KG AND LEFT TO DRY IN THE DRYING ROOMS FOR ABOUT 30-40 DAYS. DURING THE SECOND ONE, THE GRAPES ARE PRESSED IN STEEL VATS AND LEFT TO FERMENT FOR 10-15 DAYS. REFINING TAKES PLACE IN BARRELS WHERE THE GRAPES REST FOR 24 MONTHS. IN NOVEMBER, THE DRIED GRAPES ARE PRESSED IN OPEN BARRIQUES. FERMENTATION TAKES 15-20 DAYS DURING WHICH THE MARC IS PROCESSED MANUALLY. ONCE FERMENTATION IS COMPLETED, THE BARRIQUES ARE CLOSED AND MOVED INTO THE BARREL CELLAR. TWO YEARS LATER THE WINE IS BLENDED AND BOTTLED.

**SERVING TEMPERATURE:** 18 - 20°C



## VALPOLICELLA CLASSICO | DOC | BIO

**FEATURES:** THE MOST AUTHENTIC WINE OF VALPOLICELLA, WHERE NO PROCESS IS MADE BETWEEN THE GRAPES OF THE VINEYARDS AND THE WINE ON THE TABLE. IT IS READY TO DRINK ALREADY IN THE SPRING FOLLOWING THE HARVEST AND IT PERFECTLY SUITS THE EVERYDAY TABLE. A DAILY WINE OF GREAT QUALITY THAT ALLOWS US TO BETTER APPRECIATE THE TASTE OF OUR OWN LAND.

**GRAPES, WINE-MAKING, AGEING:** THE NATIVE GRAPES OF VALPOLICELLA ARE HAND-PICKED ONLY, FROM THE END OF SEPTEMBER TO MID-OCTOBER. THE PRESSED GRAPES FERMENT IN STEEL VATS FOR ABOUT 15 DAYS AND THE PROCESS IS VERY DELICATE AS IT AIMS TO PRESERVE THE FRAGRANCE AND THE FRUIT WHICH ARE TYPICAL OF THIS WINE. THE WINE REFINES IN STEEL VATS FOR ABOUT 6 MONTHS AND THEN IT IS BOTTLED AND LEFT IN THE WINE CELLAR FOR ABOUT TWO MONTHS BEFORE BEING SOLD.

**SERVING TEMPERATURE:** 16 - 18°C



## DUE METÀ | ROSATO VERONA IGT | BIO

**FEATURES:** THIS WINE WAS BORN FROM OUR WILL TO EXPERIMENT AND IT GIVES US THE OPPORTUNITY TO LOOK AT VALPOLICELLA FROM A NEW POINT OF VIEW. WHITE AND RED GRAPES COMBINED TOGETHER GIVE LIFE TO A WINE THAT MAKES YOU THINK OUTSIDE THE BOX. WITHOUT ADDED SULPHITES.

**GRAPES, WINE-MAKING, AGEING:** CORVINA 25% AND RONDINELLA 25%, FERNANDA 50%. TOWARDS THE END OF AUGUST, FERNANDA IS PUT TO DRY WHILE CORVINA AND RONDINELLA RIPEN. WHEN THE RED GRAPES ARE READY, THEY ARE HARVESTED AND PUT IN CEMENT VATS, WITHOUT BEING PRESSED OR LEFT IN CARBONIC MACERATION. WHITE DRIED GRAPES ARE THEN ADDED TO RED GRAPES AND, WITHOUT ANY OXYGEN, THE FERMENTATION TAKES PLACE INSIDE THE GRAPE. AFTER ABOUT 10 DAYS, THE GRAPES ARE GENTLY PRESSED AND THE FERMENTATION ENDS AT LOW TEMPERATURES, WITHOUT SKIN. IT IS THEN BOTTLED IN SPRING TIME.

**SERVING TEMPERATURE:** 12 - 14°C



## RECIOTO DELLA VALPOLICELLA CLASSICO | DOCG | BIO

**FEATURES:** IT IS THE KING OF OUR WINES, AND IT HOLDS THE TRADITION OF "MAKING WINE" IN VALPOLICELLA. A SWEET WINE WITH UNIQUE AND SPECIAL FEATURES, LOVED BY BOTH MEN AND WOMEN. A NECTAR SO CONCENTRATED AND DENSE THAT IT REMAINS IN THE HEART OF WHOEVER TASTES IT.

**GRAPES, WINE-MAKING, AGEING:** CORVINA 85%, CORVINONE 10%, RONDINELLA 5%. OVER THE YEARS WE NOTICED PARTS OF LAND WHERE THE GRAPES CAN REACH HIGH SUGAR CONCENTRATION LEVELS, WHILE MAINTAINING AN EXTRAORDINARY ACIDITY. THESE GRAPES ARE HARVESTED AND PUT TO REST TO PRODUCE RECIOTO. THE DRYING THEN CONTINUES UNTIL THE BEGINNING OF MARCH; AFTERWARDS, THE GRAPES ARE PRESSED AND ONLY A PART OF SUGAR TURNS INTO ALCOHOL WITH A SLOW FERMENTATION AT LOW TEMPERATURES, THUS PRESERVING THE WINE SWEETNESS. IT THEN REFINES IN LARGE WOODEN BARRELS FOR ABOUT ONE YEAR AND IN BOTTLES FOR 6 MONTHS.



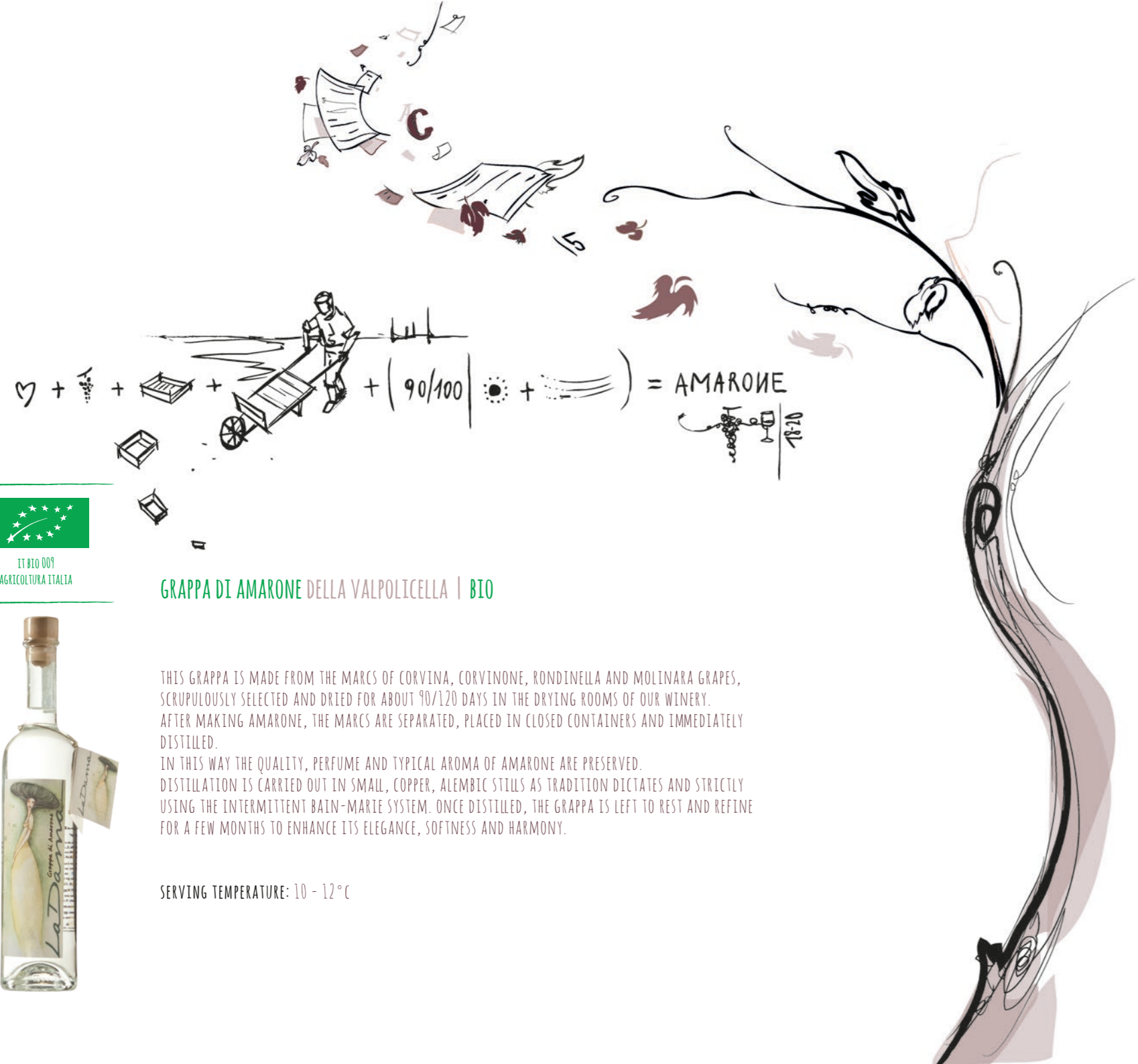
## VALPOLICELLA RIPASSO SUPERIORE CLASSICO | DOC | BIO

**FEATURES:** THE MOST LOVED WINE, APPRECIATED EVEN BY CASUAL DRINKERS FOR ITS PLEASING QUALITIES. AN EXCELLENT AND AMAZING WINE FOR ITS INTENSE AND CLEAR FRUIT FLAVOUR, THAT IS ALWAYS THERE TO SURPRISE YOU.

**GRAPES, WINE-MAKING, AGEING:** CORVINA 50% AND CORVINONE 20%, RONDINELLA 25%, MOLINARA 5%. GRAPES ARE COLLECTED DURING THE FIRST TEN DAYS OF OCTOBER AND THEY ARE DELICATELY PRESSED. THEN THE FIRST FERMENTATION BEGINS, WHICH AIMS TO PRESERVE THE FRAGRANCE AND ELEGANCE OF THESE GRAPES. AT THE END OF FEBRUARY IT IS THEN LEFT TO FERMENT ON THE MARCS OF AMARONE (RIPASSO TECHNIQUE) FOR ABOUT 8-10 DAYS; THIS GIVES IT CHARACTER, SOFTNESS AND COMPLEXITY. REFINING IS DONE IN WOODEN BARRIQUES FOR ALMOST 2 YEARS AND IN BOTTLES FOR AT LEAST 6 MONTHS BEFORE BEING SOLD..

**SERVING TEMPERATURE:** 18°C





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AGRICOLTURA ITALIA

## GRAPPA DI AMARONE DELLA VALPOLICELLA | BIO



THIS GRAPPA IS MADE FROM THE MARCS OF CORVINA, CORVINONE, RONDINELLA AND MOLINARA GRAPES, SCRUPULOUSLY SELECTED AND DRIED FOR ABOUT 90/120 DAYS IN THE DRYING ROOMS OF OUR WINERY. AFTER MAKING AMARONE, THE MARCS ARE SEPARATED, PLACED IN CLOSED CONTAINERS AND IMMEDIATELY DISTILLED. IN THIS WAY THE QUALITY, PERFUME AND TYPICAL AROMA OF AMARONE ARE PRESERVED. DISTILLATION IS CARRIED OUT IN SMALL, COPPER, ALEMBIC STILLS AS TRADITION DICTATES AND STRICTLY USING THE INTERMITTENT BAIN-MARIE SYSTEM. ONCE DISTILLED, THE GRAPPA IS LEFT TO REST AND REFINE FOR A FEW MONTHS TO ENHANCE ITS ELEGANCE, SOFTNESS AND HARMONY.

SERVING TEMPERATURE: 10 - 12°C

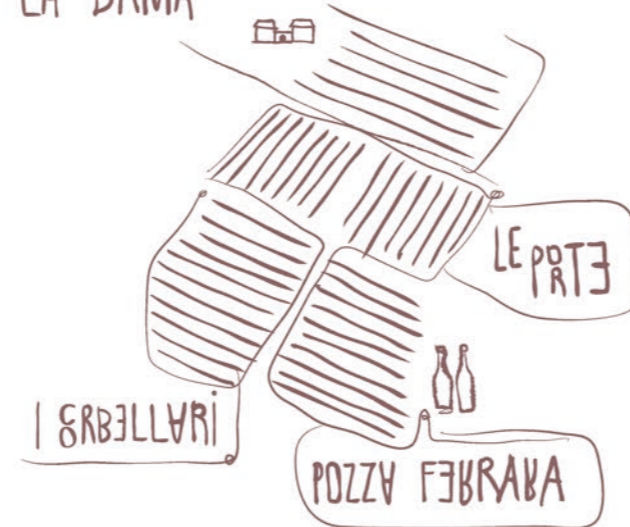
## We love our Land

OUR WINE MAKING PROCESS INCLUDES ONLY THE USE OF PRODUCTS OF NATURAL ORIGIN. FROM 2015 VINTAGE, OUR VINEYARDS AND WINE CELLAR ARE CERTIFIED FOR THE PRODUCTION OF ORGANIC WINE. WE USE ONLY NATIVE GRAPES, WHICH ARE HAND-PICKED IN OUR PROPERTY OF 16 HECTARES, 10 HECTARES OF WHICH ARE VINEYARDS LOCATED IN TWO PARTS OF VALPOLICELLA CLASSICA: NEGRAR AND SANT'AMBROGIO DI VALPOLICELLA.

### Cà Besi

Negrar  
45° 30' 49" N; 10° 55' 51" E ; 4000 m2; 180 meters above sea level;  
clay on alluvial debris; pergola-type vineyards; vines density 3500 per ha;  
here we can find the origins of amarone and Recioto della Valpolicella, the vineyards take us back to the tradition and the history of this valley, where the wine making process has always been carried out. here is where we have our historical vineyards, that are more than 40 years old.

### LA DAMA



OUR CELLAR IS LOCATED IN THE MIDDLE OF THE VALLEY, IN A DRY AND WINDY PLACE WHERE, IN OUR DRYING ROOMS, THE GRAPES DRYING TAKES PLACE IN A NATURAL WAY.



### Colombarino

Sant'Ambrogio di Valpolicella  
45° 53' 87" N; 10° 83' 01" E 39000 m2; 350 meters above sea level;  
west exposure; calcareous-clay rich of schist;  
guyot-type vineyards; vines density 5000 per ha.

## Enter our World

THE DOORS OF OUR WINERY ARE ALWAYS OPEN FOR THOSE WHO WANT TO SHARE OUR PASSION, DISCOVER NEW PLACES AND LOSE THEMSELVES INTO A BEAUTIFUL EXPERIENCE.

YOU WILL SEE, KNOW, DISCOVER AND TASTE OUR WINES AND WILL BE LED IN AN EXCITING PATH, THAT YOU WILL NEVER FORGET.



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