

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.

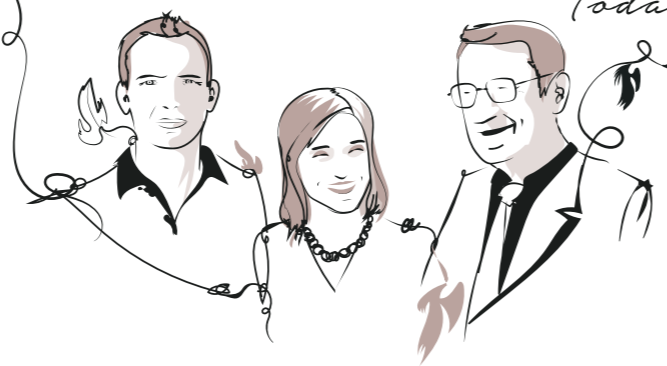
"Notes, scores and symphonies...we live and work tirelessly every day to compose wines that tell their own story"



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



Tomorrow

BIO
2015

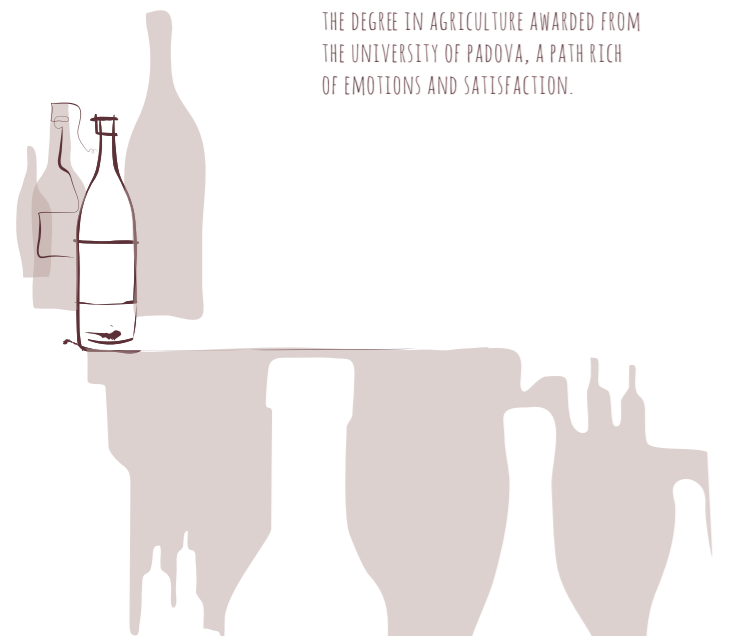
OUR PASSION FOR THE TERRITORY LED US TO MAKING MORE AND MORE NATURAL CHOICES. WE LOVE EVERYTHING THAT SURROUNDS US AND WE WANT TO PRESERVE IT FOR THE FUTURE AND FOR OUR CHILDREN. THIS IS WHY, A FEW YEARS AGO, WE DECIDED TO START USING ORGANIC METHODS.

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!

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.

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.

15
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 FLAVOURS. OUR SPECIAL INTERPRETATION OF AMARONE COMES ONLY FROM GRAPES HARVESTED IN VINEYARDS THAT ARE MORE THAN 30 YEARS OLD WHERE ELEGANCE, GREAT POWER AND LONGEVITY ARE THE MOST IMPORTANT FEATURES.

GRAPES: CORVINA 70%, CORVINONE 10%, RONDINELLA 17%, MOLINARA 3%

WINE MAKING AND AGEING: ONLY THE LOOSE BUNCHES WITH THE BEST EXPOSURE TO THE SUNLIGHT ARE SELECTED AND PLACED IN LITTLE BOXES, AND THEN DRIED FOR 100 DAYS IN NATURAL FRUIT-DRYING ROOMS. THE PRESSING HAPPENS IN CONCRETE VATS AND THE FERMENTATION IS VERY LONG: FROM 30 TO 40 DAYS. THE WINE IS AGED IN BIG OAK BARRELS FOR 36 MONTHS. EVENTUALLY, THE WINE IS LEFT TO AGE IN BOTTLES FOR AT LEAST ONE YEAR BEFORE SALE.

SERVING TEMPERATURE: 18 - 20°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 STAYS IN THE HEART OF WHOEVER TRIES IT.

GRAPES: CORVINA 85%, CORVINONE 10%, RONDINELLA 5%

WINE MAKING AND AGEING: OVER THE YEARS WE HAVE SELECTED PARTS OF OUR VINEYARDS WHERE THE GRAPES CAN REACH HIGH SUGAR CONCENTRATION LEVELS, WHILE MAINTAINING AN EXTRAORDINARY ACIDITY. ONLY THESE GRAPES ARE HARVESTED AND PUT TO DRY TO PRODUCE OUR RECIOTO. THE DRYING PROCESS LASTS UNTIL THE BEGINNING OF FEBRUARY; THEN, THE GRAPES ARE PRESSED AND ONLY A PART OF SUGAR TURNS INTO ALCOHOL WITH A SLOW FERMENTATION AT LOW TEMPERATURES, IN ORDER TO PRESERVE ITS SWEETNESS. IT AGES PARTLY IN LARGE WOODEN BARRELS AND PARTLY IN CONCRETE VATS FOR ABOUT TWO YEARS AND IN BOTTLES FOR 6 MONTHS.

SERVING TEMPERATURE: 14 - 18°C



VALPOLICELLA CLASSICO | DOC | BIO

FEATURES: THE MOST AUTHENTIC WINE OF VALPOLICELLA, WHERE NO PROCESS BETWEEN THE GRAPES AND THE WINE GETS IN THE WAY. IT IS READY TO DRINK IN SPRING OF THE YEAR THAT FOLLOWS THE HARVEST AND IT PERFECTLY SUITS THE EVERYDAY MEAL. THIS WINE WAS BORN THANKS TO OUR STEADY RESEARCH FOR QUALITY: THE TYPICAL CHERRY TASTE AND THE UNMISTAKABLE BLACK PEPPER NOTES EXPRESS ELEGANCE AND PLEASANTNESS.

GRAPES: CORVINA 60%, CORVINONE 10%, RONDINELLA 25%, MOLINARA 5%

WINE MAKING AND AGEING: THE HARVEST OF OUR INDIGENOUS GRAPES IS DONE BY HAND ONLY, STARTING FROM THE END OF SEPTEMBER TO THE FIRST HALF OF OCTOBER. THE PRESSED GRAPES FERMENT IN CONCRETE VATS FOR ABOUT 10 DAYS; THE WINE-MAKING PROCEDURES ARE VERY DELICATE, IN ORDER TO PRESERVE THE DELICACY OF THE FRUITY NOTES. THE WINE IS AGED FOR 7 MONTHS AND THEN IT GETS IN THE BOTTLE.

SERVING TEMPERATURE: 15 - 18°C



VALPOLICELLA RIPASSO CLASSICO SUPERIORE | 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: CORVINA 50%, CORVINONE 20%, RONDINELLA 25%, MOLINARA 5%

WINE MAKING AND AGEING: THE GRAPES ARE PICKED DURING THE FIRST TEN DAYS OF OCTOBER AND DELICATELY PRESSED. DURING THE FIRST FERMENTATION, WE AIM TO PRESERVE THE KEY FEATURES OF THE GRAPES, THE FRAGRANCE AND ELEGANCE. AT THE END OF FEBRUARY, WE MIX THE WINE WITH THE MARCS OF AMARONE AND RECIOTO (RIPASSO TECHNIQUE) FOR ABOUT 8-10 DAYS; THIS TECHNIQUE GIVES CHARACTER, SOFTNESS AND COMPLEXITY TO THE WINE. THE AGEING OCCURS IN WOODEN BARRELS FOR ALMOST 2 YEARS AND IN BOTTLES FOR AT LEAST 6 MONTHS BEFORE BEING SOLD.

SERVING TEMPERATURE: 18°C



VIGNETO CA' BESI VALPOLICELLA CLASSICO SUPERIORE | DOC | BIO

FEATURES: THE VINEYARD IS LOCATED IN THE CENTRE OF THE NEGRAR VALLEY WHERE THE SOIL, MAINLY COMPOSED BY CLAY, PRESENTS A HIGH CONCENTRATION OF LIMESTONE DEPOSITS. THIS FEATURE GIVES THE CORVINA HIGH COMPLEXITY OF AROMAS AND PERFUMES. THIS ALSO LETS US OBTAIN A WINE WITH IMPORTANT STRUCTURE, PERSISTENCY AND LONGEVITY.

GRAPES: CORVINA 95%, RONDINELLA 5%

WINE MAKING AND AGEING: IN SEPTEMBER THE LOOSE BUNCHES FROM THE CA' BESI VINEYARD ARE LAID IN LITTLE BOXES. THESE GRAPES ARE DRIED IN OUR DRYING ROOM FOR 30 DAYS, THEN PRESSED AND FERMENTED. THE OTHER GRAPES FROM THE VINEYARD ARE PICKED AND PRESSED IMMEDIATELY, AND FOR THIS SECOND GROUP OF GRAPES THE FERMENTATION STARTS IMMEDIATELY. AT THE END OF THE FERMENTATIONS, WE GET TWO WINES, WHICH ARE AGED SEPARATELY IN OAK BARRELS FOR 18 MONTHS. AFTER THE AGEING, THE TWO WINES ARE BLENDED, CREATING A BALANCE BETWEEN THE GREAT STRUCTURE DERIVED FROM THE DRIED BUNCHES AND THE VERY VIVID FRAGRANCE OBTAINED FROM THE FRESH GRAPES. THE FINAL WINE AGES IN THE BOTTLE FOR AT LEAST OTHER 6 MONTHS.

SERVING TEMPERATURE: 18 - 20°C



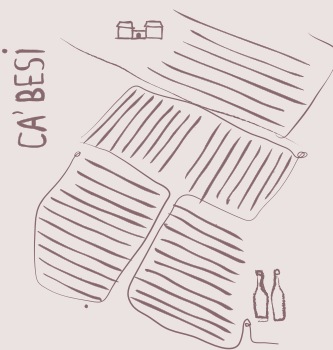
Vineyards

NEGRAR DI VALPOLICELLA
45° 30' 49" N; 10° 55' 45.9" E; 61000 M2;
180M ABOVE THE SEA LEVEL;

IN THIS AREA THERE ARE OUR HISTORIC VINEYARDS, SOME OVER 40 YEARS OLD: AMONG THESE ROWS YOU CAN BREATHE THE TRADITION AND HISTORY OF NEGRAR DI VALPOLICELLA, WHICH HAS ALWAYS BEEN LINKED TO VITICULTURE. THIS IS WHERE OUR CELLAR IS LOCATED: IN THE CENTRE OF THE VALLEY, IN A DRY AND VENTILATED PLACE, WHERE THE DRYING PROCESS OF OUR GRAPES TAKES PLACE NATURALLY. THESE VINEYARDS EXTEND OVER AN AREA OF ABOUT 6 HECTARES, AND IT IS HERE THAT WE WALK WITH OUR GUESTS DURING THE GUIDED TOURS.

Features of the vineyards:

THE VINEYARDS THAT WE FIND HERE ARE ALL CHARACTERIZED BY A SOIL RICH IN CLAY PLACED ON ALLUVIAL DEBRIS. THE TRAINING SYSTEM IS HERE THE TYPICAL PERGOLA VERONESE, WITH A VINE DENSITY OF 3500 PLANTS PER HECTARE. MANY VINES ARE OVER 40 YEARS OF AGE, THEREFORE THEY ARE ABLE TO GIVE US GRAPES RICH IN POLYPHENOLS AND OF SUPERIOR QUALITY: THESE ARE THE GRAPES THAT WE DRY TO PRODUCE AMARONE AND RECIOTO.





VIGNETO COLOMBARINO VALPOLICELLA CLASSICO SUPERIORE | DOC | BIO

FEATURES: THE BREEZE THAT BLOWS FROM THE ADIGE VALLEY AND THE MONTE BALDO, THE TEMPERATURE VARIATIONS BETWEEN DAY AND NIGHT AND THE SUNLIGHT REFLECTED BY LAKE GARDA CREATE A UNIQUE MICROCLIMATE WHERE THE SPICY CHARACTER OF THE CORVINA FINDS ITS MAXIMUM EXPRESSION. THE LIMESTONE SOIL OF THE HILLS ON WHICH THE COLOMBARINO VINEYARD STANDS GIVES THIS WINE A RARE ELEGANCE AND DEPTH.

GRAPES: CORVINA 95%, RONDINELLA 5%

WINE MAKING AND AGEING: AT THE END OF SEPTEMBER, THE BEST BUNCHES FROM THE COLOMBARINO VINEYARD ARE PICKED AND TAKEN TO THE CELLAR, WHERE THEY ARE SOFTLY PRESSED AND FERMENTED. DURING THE FERMENTATION, ALL OUR ATTENTIONS ARE FOCUSED ON THE MAXIMUM EXTRACTION OF THE MOST DELICATE AND FRESH PERFUMES: THEY WILL GIVE THE WINE ITS TYPICAL INTENSITY. THE WINE AGES FOR 12 MONTHS IN BIG BARRELS, TO UNDERLINE THE RED FRUITS AND BLACK PEPPER NOTES. AFTER BEING BOTTLED, WE WINE RESTS FOR ANOTHER YEAR TO ENHANCE ITS FINE AND RARE STRUCTURE.

SERVING TEMPERATURE: 18°C



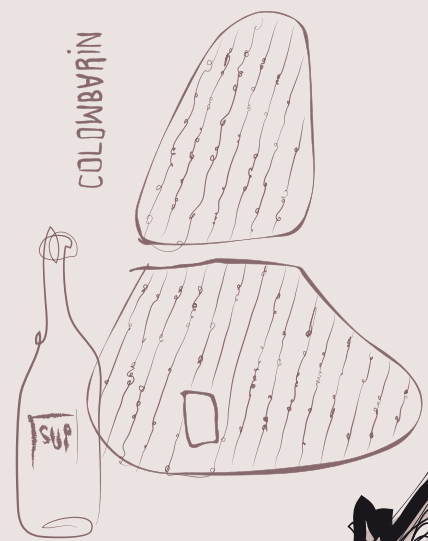
EU BIO 009
AGRICOLTURA ITALIA

Vineyards

SANT'AMBROGIO DI VALPOLICELLA
45° 32' 20" N; 10° 49' 48.4" E 39000 M2;
350M ABOVE THE SEA LEVEL;
THE MICROCLIMATE FOUND IN THE COLOMBARINO VINEYARD IS UNIQUE IN ITS KIND: THE VINES ARE SUBJECT TO SIGNIFICANT TEMPERATURE VARIATIONS AND ARE ALWAYS VENTILATED BY THE BREEZE THAT BLOWS FROM THE VAL D' ADIGE AND THE MONTE BALDO. THE VINEYARD IS ALSO LOCATED ON THE WESTERN SLOPES OF THE WESTERNMOST HILL OF THE VALPOLICELLA CLASSICA, IT THEREFORE SUFFERS THE POSITIVE INFLUENCE OF THE SUNLIGHT REFLECTED BY LAKE GARDA. ALL THESE FACTORS ENSURE THAT THE CORVINA GROWN HERE EXPRESSES ITSELF TO ITS FULL POTENTIAL: THE VIBRANT FRESHNESS OF ITS PERFUMES AND THE

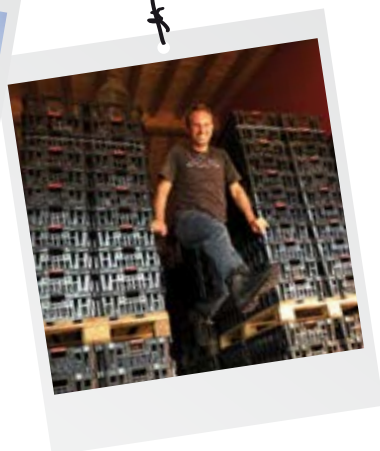
GREAT CONCENTRATION OF THE AROMAS. THESE VINEYARDS COVER 4 HECTARES OF LAND, SURROUNDED BY FURTHER 6 HECTARES OF WOODS, ALSO OWNED BY OUR WINERY. AMONG THESE PLANTS, ANIMALS AND MANY SMALL INSECTS THRIVE, HELPING US TO KEEP THE FLORA AND FAUNA THAT MAKE UP THE ENTIRE ECOSYSTEM OF THIS LAND IN BALANCE.

Features of the vineyards:
THE ENTIRE PLOT HAS A WESTERN EXPOSURE. THE SOIL IS CALcareous AND RICH IN SCHISTS. THE VINES ARE TRAINED USING THE GUYOT SYSTEM WITH A DENSITY OF 5000 PLANTS PER HECTARE.



We care of our Lands

OUR APPROACH TO VITICULTURE INVOLVES THE USE OF ONLY PRODUCTS OF NATURAL ORIGIN, AND SINCE THE 2015 HARVEST, THE VINEYARDS AND THE CELLAR ARE CERTIFIED TO PRODUCE ORGANIC WINES. WE ONLY PROCESS INDIGENOUS GRAPES, ALL COLLECTED BY HAND IN OUR VINEYARDS LOCATED IN VALPOLICELLA CLASSICA. OUR VINEYARDS ARE SPLIT IN TWO DIFFERENT PLOTS, LOCATED IN TWO DIFFERENT MUNICIPALITIES OF VALPOLICELLA CLASSICA: THE VINEYARDS CA' BEST, IN NEGRAR DI VALPOLICELLA, AND THE VINEYARDS COLOMBARINO IN SANT'AMBROGIO DI VALPOLICELLA.



The drying process

THE ART OF DRYING GRAPES HAS ALWAYS BEEN A TRADITION OF OUR LANDS. IT IS THANKS TO THE AIR THAT BLOWS FROM THE NORTH, THAT WE CONCENTRATE THE SUGARS AND AROMATIC SUBSTANCES INSIDE THE BERRIES. FROM THESE BUNCHES WE WILL GET THE WINES THAT HAVE MADE VALPOLICELLA GREAT: AMARONE AND RECIOTO.

THE DRYING PROCESS LASTS UNTIL FEBRUARY OF THE YEAR FOLLOWING THE HARVEST AND OCCURS ONLY THANKS TO THE AIR CURRENTS THAT COME DOWN FROM THE LESSINIA MOUNTAINS.

Enter our world

OUR DOOR IS ALWAYS OPEN FOR THOSE WHO WANT TO DISCOVER OUR PASSION, OUR PLACES AND TAKE PART TO A WONDERFUL EXPERIENCE.

SEEING, KNOWING, DISCOVERING, AND TASTING OUR WINES IS PART OF AN EMOTIONAL JOURNEY THAT LEAVES AN INDELIBLE MEMORY OF WHO WE ARE AND OF THE TERRITORY THAT SURROUNDS US, FOR THIS REASON WE OFFER DIFFERENT TASTING EXPERIENCES BOTH IN THE CELLAR AND IN OUR VINEYARDS. WINE TASTINGS IN THE CELLAR, PAIRINGS WITH COLD CUTS AND TYPICAL CHEESES OF OUR TERRITORY, DIRECTLY PRODUCED BY FARMS OR ARTISANS OF TASTE, WALKS THROUGH THE VINEYARDS, PICNICS, AND MANY EVENTS: THESE ARE THE DIFFERENT OFFERS THAT WE LIKE TO SHARE WITH ALL THE FANS OF THIS WORLD: THE WORLD OF WINE.



VIA G. QUINTARELLI, 39 | SAN VITO DI NEGRAR | 37024 | VERONA, ITALY | T 045 6000728 | F 045 6011442 | INFO@LADAMAVINI.IT | WWW.LADAMAVINI.IT