



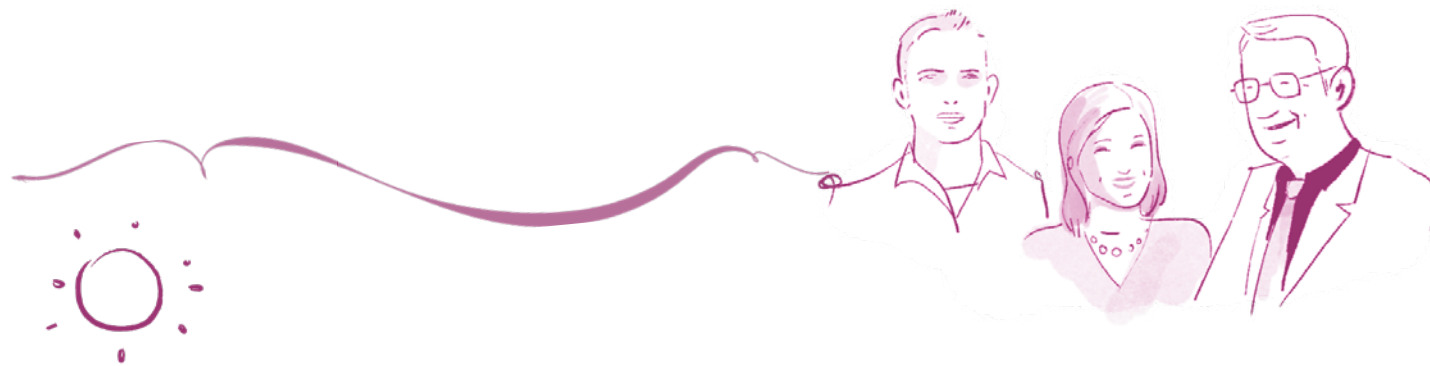
Contains:
100% of our **passion**,
100% of our **work**,
100% grapes from our **vineyards**.

Our Story:

A Family Dream

Our adventure in the world of wine begins at the heart of a family, driven by a deep passion for the land and its fruits. I am Gabriele, and together with my wife Miriam, we are the first generation of La Dama winery.

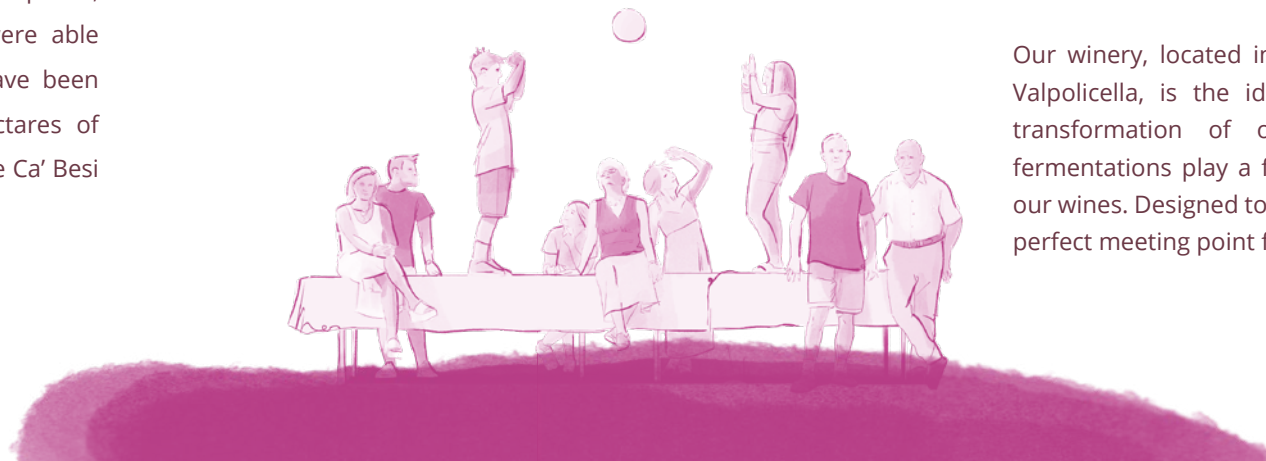
In 2006, thanks to the support of my father-in-law Giampietro, Veronese entrepreneur who believed in us, we were able to make our dream come true. Since then, we have been passionately dedicated to the care of sixteen hectares of land, ten of which are vineyards, divided between the Ca' Besi Vineyards and the Colombarino estate.



Our Winery:

Technical and Welcoming, Just Like Us

Our winery, located in the heart of the Negrar valley in Valpolicella, is the ideal place for the production and transformation of our grapes, where spontaneous fermentations play a fundamental role in the creation of our wines. Designed to be spacious and welcoming, it is the perfect meeting point for lovers of fine wine.



Every bottle we create is the result of my passion for wine, my ongoing pursuit of perfection, and my creativity. Our goal is to offer you a unique experience that reflects the quality of our wines, our history, tradition, and vision for the future.

We Care About Our Land: *Organic Wine Since 2015*

Respect for the land is at the heart of every decision we make. We transform only indigenous grapes, all hand-harvested from our vineyards located in the Valpolicella Classica. Our approach to viticulture is based on the use of natural products, in complete harmony with our commitment to sustainability. In the winery, the transformation of the grapes aims to preserve and enhance the raw material according to tradition, seeking the maximum expression of the territory. Since the 2015 harvest, we have obtained certification for organic wine production, confirming our desire to protect the environment and offer genuine wines that respect nature.



The Art of Appassimento:

Tradition and Innovation

Our land is deeply connected to the art of appassimento, a technique that has always characterized Valpolicella. Thanks to the cold winds blowing from the Lessinia mountains, the grapes are naturally left to dry, concentrating sugars and aromatic substances that give our wines a unique character. The appassimento process lasts until February of the year following the harvest, and allows the production of the famous passito wines that have made Valpolicella famous around the world: Amarone and Recioto.



Classic Wines

The classic wines of Valpolicella, such as Amarone, Recioto, Ripasso, and Valpolicella, are synonymous with tradition, made from indigenous grape varieties such as Corvina, Corvinone, and Rondinella.

Valpolicella Classico

DOC BIO



Grapes: 60% Corvina, 25% Rondinella, 10% Corvinone, 5% Molinara

The most sincere wine of Valpolicella, where no technique comes between the grapes in the vineyard and the wine on the table. A daily wine born from our ongoing pursuit of quality, in which the scents of cherry and the unmistakable black pepper fully express the elegance and pleasantness that our lands are known to give.

The grapes are destemmed and gently pressed on the evening of the harvest and then immediately transferred to concrete vats, where fermentation will take place. All processing aims to best preserve the delicacy and elegance of the wine. After about 10 days of fermentation, the wine rests in concrete for 7 months before being bottled.

Colour: vivid ruby red.

Aroma: the freshness of red currants, sour cherries, and raspberries blends with the balsamic notes of black pepper, making this wine the most sincere and pure expression of the indigenous grapes of Valpolicella.

Structure: the sapidity and the pleasant acidity of the wine support the aromas, making each sip enjoyable and elegant.

Pairings: ideal with meat-based first courses, such as pasta with ragù, or as an accompaniment to cold cuts and cheese appetizers.

Serving Temperature: 14 - 16 C°

Formats: 750 ml



Valpolicella Ripasso

CLASSICO SUPERIORE DOC BIO



Grapes: 50% Corvina, 25% Rondinella, 20% Corvinone, 5% Molinara

With its great versatility and smoothness, this wine is capable of captivating everyone. An excellent and stunning wine for its intense and clear fruit flavors, which cannot leave anyone indifferent.

The grapes, after being harvested and crushed, immediately begin their fermentation in cement tanks. In January, the wine is transferred onto the Amarone pomace, which still retains some sugar, to start the second fermentation (the Ripasso technique). After fermentation, the wine matures in wood for 24 months and then in the bottle for another 6 months.

Colour: bright ruby red.

Aromas: the aromas recall red fruits like cherries, red plums, and ripe raspberries. Minty notes blend with hints of red oranges and spices such as cinnamon and cardamom.

Structure: the acidity supports the alcohol, making the sip pleasantly fresh and light.

Pairings: extremely versatile, it pairs best with meat dishes, such as grilled beef.

Serving Temperature: 16 C°

Formats: 750 ml – 1500 ml



Amarone della Valpolicella

CLASSICO D.O.C.G. BIO



Grapes: 73% Corvina, 17% Rondinella, 10% Corvinone

Amarone, the symbol of Valpolicella, is an elegant, powerful, and long-lived dry red wine. It is made from grapes harvested from vineyards older than 20 years, collected in 6 kg crates and dried for about 100 days, during which aromas and structure are concentrated. After drying, the grapes are crushed and fermented in cement tanks, with a maceration of about 30 days. The wine then matures for 36 months in oak barrels, followed by 12 months of bottle ageing, resulting in a balanced, refined, and complex wine.

Colour: intense ruby red with garnet reflections.

Aromas: the complexity of the aromas begins with delicate floral notes of peonies and roses, evolving into maraschino cherries and dried red plums. Cloves, peat, and licorice emerge, imparting a balsamic and fresh character.

Structure: the taste is warm and enveloping. The velvety tannins, which provide persistence and depth, interact with the balsamic aromas, making the taste both pleasant and fresh.

Pairings: so intense, it requires equally flavorful dishes such as game and braised meats.

Serving Temperature: 16 - 18 °C

Formats: 750 ml, 1500 ml, 3000 ml



Recioto della Valpolicella

CLASSICO D.O.C.G. BIO



Grapes: 85% Corvina, 10% Corvinone, 5% Rondinella

Recioto is the king of our wines, symbolizing the winemaking tradition of Valpolicella. Sweet, concentrated, and intense, it captivates anyone who tastes it. Over time, we have selected the best plots of land on our estate, where the grapes achieve a high sugar concentration while maintaining an extraordinary acidity. Only these grapes, harvested and left to rest, become Recioto. The drying process lasts until February, after which the grapes are crushed and ferment slowly at low temperatures, converting only part of the sugars into alcohol. This process gives birth to a sweet and harmonious wine, which ages for two years in cement to preserve its freshness and structure, and six months in bottle to perfect its unique character.

Colour: deep ruby red.

Aromas: ripe cherries, maraschino cherries, cocoa, and balsamic notes.

Structure: the sweetness is firmly balanced by the silky tannins and a strong acidic backbone, keeping the wine savory and not at all cloying.

Pairings: dry pastries or chocolate desserts. For contrast, it pairs wonderfully with blue cheeses or aged cheeses.

Serving Temperature: 14 °C

Formats: 500 ml - 1500 ml



The excellence of our Cru

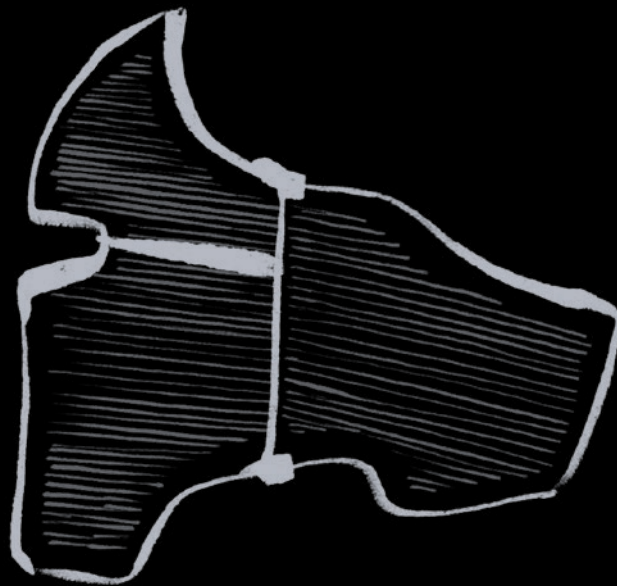
Ca' Besi:

The Ca' Besi vineyards represent our historic vineyards, some of which are over 50 years old. Among these rows of vines, one can feel the tradition and history of the Negrar valley in Valpolicella, which has always been closely linked to viticulture. The soils here are rich in clay and silt on alluvial debris.

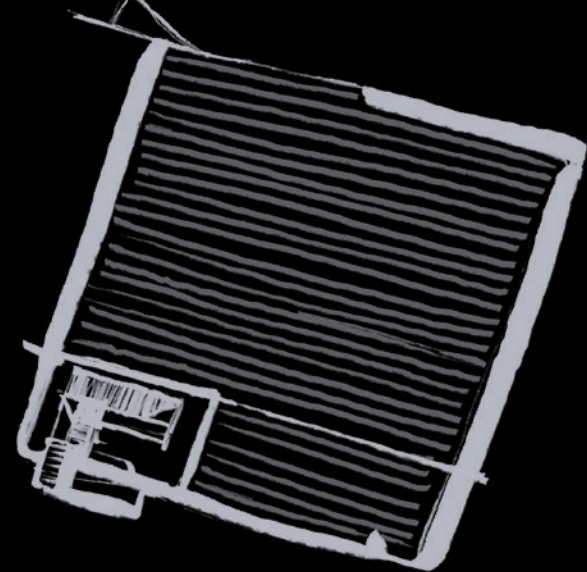
Colombarino:

The Colombarino vineyard is exposed to the fresh breeze that blows from the Valdadige and Monte Baldo. The light reflected from Lake Garda and the significant temperature variations create a unique microclimate that gives the grapes extraordinary vibrancy. The soil is calcareous, clay-rich, and abundant in schist.

COL
OMB
ARINO



coordinate
45° 32' 20.0"N
10° 49' 48.4"E
sant'ambrogio
di valpolicella
350m slm



CA'
BESI

coordinate
45° 30' 49.0"N
10° 55' 45.9"E
negrar di
valpolicella
180m slm

Ca' Besi
VALPOLICELLA CLASSICO SUPERIORE
DOC BIO



Grapes: 95% Corvina, 5% Rondinella

The Ca' Besi Vineyard, located in the Negrar Valley of Valpolicella on clay-rich, limestone soils, imparts complexity and structure to the Corvina grape. In mid-September, the more sparse bunches are harvested, dried in boxes for 20 days, then pressed and fermented. This results in two distinct wines, aged separately in barrels for 18 months. Subsequently, the wines are blended: the structure of the wine made from dried grapes balances with the great fragrance of the one made from fresh grapes. After an additional 6 months of bottle ageing, the wine is ready for release.

Colour: intense ruby red.

Aromas: floral aromas of violets and rose petals, followed by cherry, immediately open up to spicy notes of tobacco, cinnamon, and vanilla, supported by more austere hints of leather and cloves.

Structure: thanks to the Ca' Besi vineyard, the grapes impart a subtle tannin that gives the wine unexpected body and a long-lasting finish, closing the sip with a pleasant savoriness.

Food Pairings: meat-based main courses, such as stew or braised meats.

Serving Temperature: 16 C°

Formats: 750 ml – 1500 ml



Colombarino
VALPOLICELLA CLASSICO SUPERIORE
DOC BIO



Grapes: 95% Corvina, 5% Rondinella

The breeze from the Val d'Adige and Monte Baldo, along with the temperature fluctuations and the light reflected from Garda Lake, create a unique microclimate that enhances the spicy character of the Corvina grape. The Colombarino vineyard, located on limestone hills with red shale, imparts elegance and depth to the wine. At the end of September, the best bunches are harvested and gently pressed, starting a fermentation aimed at extracting the freshest and most delicate aromas. The wine matures for 12 months in large barrels, enhancing notes of red fruits and black pepper. After bottling, an additional year of bottle ageing refines the structure of this rare and elegant wine.

Colour: bright ruby red.

Aromas: among rose petals and violets, aromas of currants, raspberries, wild strawberries, and morello cherries emerge. Elegance is guaranteed by peppery notes and minerality.

Structure: the wine's structure perfectly expresses the grace and elegance that the Corvina develops thanks to the Colombarino vineyard: the palate is fine, fresh, and savory, with a lingering finish that immediately invites a second sip.

Food Pairings: pairs well with aged cheeses or hearty first courses, such as porcini mushroom and sausage risotto.

Serving Temperature: 16 C°

Formats: 750 ml – 1500 ml



tre Dame

wines

The “Le Tre Dame” line combines two of the deepest values of our philosophy: on one hand, the respect for the traditions that have made Valpolicella famous and, on the other, the continuous drive towards experimentation. This collection is a tribute to the three women of the family: Miriam, my wife, Chiara, my mother and Laura, my mother-in-law, whose personalities have inspired the character of each wine.

Bollicella



Verona Rosato Frizzante
IGT on the Yeast

Grapes: 100% Molinara

Bollicella is made exclusively from Molinara grapes, an indigenous grape variety of Valpolicella, known for its red-berried clusters. After a delicate 8-hour maceration aimed at achieving a refined rosé color, the grapes are carefully pressed. The resulting free-run juice ferments spontaneously in stainless steel for about 10 days, and the base wine matures for six months, developing its complexity. The wine is then blended with must from dried Molinara grapes and bottled without any filtration, starting the secondary fermentation. This natural and essential process is responsible for the sparkling nature of the wine. At the end of fermentation, the final bottle pressure reaches 2.5 bars, giving Bollicella its typical fine perlage, while the characteristic sediment forms at the bottom, giving the wine its unmistakable haze.

Colour: pearly pink.

Aromas: citrus and white-fleshed fruit aromas enriched with hints of yeast.

Structure: great freshness given by the vibrant acidity of the wine and the absence of residual sugar. The perlage is fine, and the light body makes it pleasant and refreshing.

Food Pairings: excellent as a summer aperitif or paired with mixed cured meats.

Serving Temperature: 4 - 6 °C

Formats: 750 ml – 1500 ml



Ripensia



Valpolicella Ripasso
Classico Superiore DOC

Grapes: 60% Corvina, 20% Corvinone, 20% Rondinella

In October, the Corvina, Corvinone, and Rondinella grapes are harvested, pressed, and fermented in concrete vats to create the Valpolicella. In February, this wine is combined with the dried pomace of Recioto, which, still rich in sugars, triggers a second fermentation in the Valpolicella, giving rise to the fine Valpolicella Ripasso. This refermentation process lasts about ten days, during which the wine gains greater structure and complexity. Afterward, the Ripasso is aged for two years in large oak barrels, where it refines its characteristics and achieves extraordinary balance.

Colour: ruby red with good transparency.

Aromas: ripe cherry and withered violets blend with hints of nutmeg and cloves.

Structure: soft, supported by excellent freshness. Notes of black pepper on the finish. Delicate tannins.

Food Pairings: cheese lasagna, baked pasta, grilled or braised white meats.

Serving Temperature: 16 C°

Formats: 750 ml

Austernia



Amarone della Valpolicella
DOCG Classico

Grapes: 70% Corvina, 10% Corvinone, 20% Rondinella

Austernia Amarone is made from hand-selected grapes harvested in October, from a historic vineyard located in Negrar, in the heart of the Valpolicella Classica, where vineyards planted in the 1970s still exist today. The grapes, subjected to different drying periods, are pressed at different times and transferred to concrete vats where the alcoholic fermentation begins spontaneously thanks to the natural yeasts present on the skins. After about 30 days of fermentation, the Amarone wines are aged in oak barrels for three years, acquiring complexity and structure. At the end of this period, the wines are blended in search of the perfect balance. Maturation continues in the bottle for about a year until the wine reaches its full elegance and depth, ready to be tasted.

Colour: intense garnet, with great consistency and beautiful transparency.

Aromas: complex nose, where notes of maraschino cherries and withered roses blend with exotic spices like cloves and hints of leather.

Structure: velvety with a warm, enveloping, well-integrated push. Warm, full-bodied but balanced with freshness and sapidity. Tight tannic structure, but not aggressive, giving a persistent finish.

Pairings: savory meat dishes, game, red meats, aged cheeses.

Serving Temperature: 16 - 18 C°

Formats: 750 ml

Our Specialties

We love nature and its products, which is why, in addition to vines, we also cultivate olive trees, cherry trees, and carefully tend to the bees that, with their cheerful flight, accompany us every day in our work. Our Extra Virgin Olive Oil, obtained from olives grown in the Colombarino and Ca' Besi vineyards, is a delicate and aromatic oil that encapsulates the freshness and authenticity of our land. From the bees that inhabit the Colombarino vineyard comes our Organic Millefiori Honey, a pure and natural product that expresses the richness of the area's biodiversity. Finally, our Amarone Pomace Grappa, carefully and expertly distilled, captures the essence of the famous Amarone wine, offering a unique and enveloping tasting experience. Three excellences that enrich our tradition and our commitment to quality.



Extra Virgin Olive Oil

Olives: Grignano, Leccino, Frantoio, Casaliva

Our oil is obtained from olives harvested only in early November, at the beginning of their ripening. It thus preserves a lively and pleasant flavor, thanks to its high polyphenol content and the unmistakable aroma of freshly pressed oil. The acidity level is always below 0.5%.

Harvesting method: mechanical by shaking.

Colour: emerald green with golden reflections.

Aromas: of distinct intensity, it evokes aromatic herbs, tomato leaves, hazelnuts, and eggplant, followed by sweeter fruity notes of green apple.

Structure: fresh herbaceous and aromatic fragrances stand out, with hints of artichoke, mint, rocket, and fern, while the citrusy note of Grignano provides a constant background.

Unfiltered oil

Pairings: ideal for raw and grilled meats, crudité, bruschetta and salads.

Formats: 500 ml



Millefiori Honey

ORGANIC

Our Millefiori honey is a snapshot of the wild essences that characterize our Colombarino vineyard, surrounded by a dense and thriving forest. Among the main essences, we distinguish the Ailanthus, or Tree of Heaven, and the blackberry bush. This wealth of spontaneous plant biodiversity provides the bees with a rich and varied diet of nectar and pollen throughout the season.

Colour: from light golden to amber, depending on the prevailing blooms and the season.

Aromas: delicate aromas with floral notes characteristic of the Ailanthus.

Characteristics: a full and smooth taste on the palate with fruity notes of black currant and gooseberry. The consistency can range from fluid to creamy, depending on the crystallization process.

Pairings: ideal for enjoying on its own, as a sweetener for beverages, yogurt, or as an ingredient in desserts and recipes.

Formats: 250 gr

Grappa di vinacce di Amarone

DELLA VALPOLICELLA BIO

Characteristics: Our grappa is made from the pomace of Corvina, Corvinone, and Rondinella grapes, carefully selected and dried for a period ranging from 90 to 120 days in the drying loft of our winery. After the vinification of Amarone, the pomace is separated, transferred to special closed containers, and destined for distillation. This careful and meticulous process ensures the preservation of the quality, aromas, and distinctive scent of Amarone. Once distilled, the grappa rests and matures for several months, a refinement that gives it elegance, smoothness, and perfect harmony of flavors.

Distillation: in small copper pot stills using the discontinuous bain-marie method.

Aromas: cherries, dried plums, spices and tobacco.

Pairings: Ideal when paired with dry almond pastries or shortcrust pastries.

Serving Temperature: 10 – 12 C°

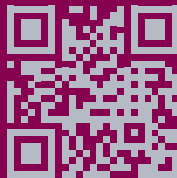
Formats: 500 ml





Visit Us

The doors of our winery are always open to those who wish to experience authenticity, discover our world, and immerse themselves in the passion that guides us. We invite you to participate in tastings in the barrel room, walks among the vineyards, picnics immersed in nature, and discover the authentic flavors of local cured meats and cheeses, selected from local farms and artisans. Every experience with us is an emotional journey, a meeting with the beauty of our land and the soul of our wines. We look forward to sharing with you our passion for wine and for our work, in every bottle we produce and in every corner of our winery.



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