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LA DAMA

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Rosso

Valpolicella Classico DOC 2024 Bio Aged for 7 months in cement 60% Corvina, 25% Rondinella, 10% Corvinone, 5% Molinara	Bottle 0,75 lt.	**€ 14,70**	6 Bottle case	In Stock
Valpolicella Ripasso Classico Superiore DOC 2021 Bio Aged for almost 2y in wooden barrels 50% Corvina, 25% Rondinella, 20% Corvinone, 5% Molinara	Bottle 0,75 lt.	**€ 21,30**	6 Bottle case	In Stock
Valpolicella Classico Superiore Ca' Besi DOC 2021 Bio the loosest bunches of the Ca' Besi will be drying after harvesting for 30 days, and then crushed and fermented. The remaining bunches in the vineyard are harvested and crushed immediately, and the fermentation begins for them, too. The two wines aged separately in barrels for 18 months. After that, they are assembled, the wine is aged for at least another 6 months in the bottle before being marketed. 95% Corvina, 5% Rondinella	Bottle 0,75 lt.	**€ 34,10**	6 Bottle case	In Stock
Amarone della Valpolicella Classico DOCG 2019 Bio After harvest the grappes drying for about 100 days Aged for 36 months in big oak barrels,then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara	Bottle 0,75 lt.	**€ 47,10**	6 Bottle case	In Stock
Amarone della Valpolicella Classico DOCG 2019 Bio magnum After harvest the grappes drying for about 100 days Aged for 36 months in big oak barrels,then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara	Bottle 1,5 lt.	**€ 114,00**	6 Bottle case (magnum)	In Stock
Amarone della Valpolicella Classico DOCG 2019 Bio magnum After harvest the grappes drying for about 100 days Aged for 36 months in big oak barrels,then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara	Bottle 1,5 lt.	**€ 125,00**	Individual wooden box (Magnum)	In Stock
Amarone della Valpolicella Classico DOCG 2019 Bio double magnum After harvest the grappes drying for about 100 days Aged for 36 months in big oak barrels,then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara	Bottle 3,0 lt.	**€ 273,00**	Individual wooden box (Double magnum)	Limited Stock
Recioto Della Valpolicella Classico DOCG 2021-2022 Bio Sweet red wine After harvest the grapes drying until the first days of February, after the grapes are pressed and a very slow fermentation at low temperature manages to transform only a part of the sugars into alcohol, leaving the wine sweet. The recioto ages for about two years in concrete, to preserve its natural freshness. It refines for a further 6 months in the bottle. 85% Corvina, 10% Corvinone, 5% Rondinella	Bottle 0,5 lt.	**€ 39,50**	6 Bottle case	In Stock
Grappa Di Vinacce Di Amarone Bio 40%	Bottle 0,50 lt.	**€ 67,00**		In Stock