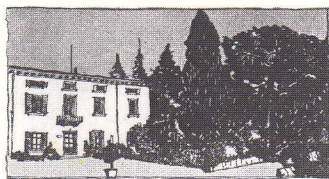




Clementi

Azienda Agricola Gnirega



Surrounded by a 17- hectare vineyard, the house and winery of the Clementi family is situated in the small village of Valtatara, in the heart of Valpolicella.

This area near Verona, east of Lake Garda, is one of the oldest and most

renowned viticultural zones in the world.

The Clementis have been producing wine for family and friends since 1970. In 2002, close to the beautiful old family house, they built a new winery, architecturally conceived both for low environmental impact and greater dynamism in the wine producing process, always maintaining genuinity and traditional methods. The Mediterranean mild climate and the optimal sunny position of their vineyards, situated at 300-400m above sea-level, render Clementis' Valpolicella Classico a ruby red, full-bodied wine of remarkable quality, which is always appreciated by wine experts. Numerous national and international prizes testify the uniqueness of their wines.

Typically made from three superior grape varieties: Corvina Veronese, Rondinella and Molinara, the wines of Clementis production are Valpolicella Classico Amarone DOC, Valpolicella Ripasso DOC and Valpolicella Classico Superiore DOC.

Amarone (15°-16°).

Made from the partially dried grapes of the Corvina, Rondinella and Molinara varieties, it is a rich wine with a deep garnet red colour. It shows intense scent with typical hints of red fruits and spices. It has a good alcoholic taste with high extract, generous, velvety and persistent body. After the harvest in October, grapes undergo a drying process which lasts about 5 months.

Amarone is decanted five times, therefore undergoing a natural clarification, then it is finally put in 30hl oak barrels. Part of the wine ages in barriques and part in oak barrels for at least three years.

Ripasso (12,5°-14,5°).

The lees and the unpressed grape skins left over from pressing of the Amarone are used in the production of Ripasso. Thanks to the sugar contained in the Amarone lees, the Classico Superiore wine undergoes a second fermentation. This process usually occurs in the spring following the harvest. Ripasso wine has a deeper color, it is more tannic and alcoholic than Superiore. This wine is well-balanced, with a bouquet of pear and wild fruits and a scent of vanilla.

Valpolicella Classico Superiore (12.5°-13.5°).

Made from the grapes of the Corvina, Rondinella and Molinara varieties, it is a rich dry red wine. After the grapes harvest in the first decade of October, grapes are turned into wine under controlled conditions, at a temperature of 20-24° C.

After this phase, the wine is decanted four times and finally it is put in 30 hl oak barrels. This wine is fragrant and harmonious. It acquires a particular scent thanks to the clay soil where the grapevines are cultivated.