

# VANTOROSSO VANNI IGT ROSSO VERONESE 2017

Company legal name: VANTOROSSO SRL S.A.

Brand history: Vantorosso is a relatively young winery founded in 2015 and was born from the meeting between a successful racing driver, Vanni Pasquali and Franco Allegrini, a lifelong friend and great wine producer from Valpolicella. Franco is the Maestro, owner of Allegrini Estates. Vanni is a racing driver and car tester. A champion of the race. His story is a successful path, made of perseverance and ambition. The same ones that he transferred to this new wine project.

In 2015 Vanni starts with the "Vantorosso" farm. A boutique operation in the heart of Valpolicella Classica, located in Valgatara, Marano di Valpolicella. He redeveloped the land, planted the vineyards and in the meantime took over others.

The structure of the winery dates back to XVI century.

Our vineyards (7 hectares) are located only in the hillside area of Valpolicella Classica ;Fumane, Marano(Badin) old vines, San Pietro and Negrar (bio),new vines, from 350 to 450 s.l.m. They're between 5 and 25 years old. You will find the typical territorial vines, such as Corvina Veronese, Corvinone, Rondinella.

Vanni's mission is to give a new breath to his father lands.

Winemaker name: Vanni Pasquali

## Key Facts

Type: Red Wine

Grape varietal(s): Corvina Veronese 60%

Corvinone 40%

Alc % on Lab Analysis: 14,08%

Alc % on label: 14%

Acidity %: 5,75

Residual sugar: 1,4

## Vineyard

Province:

Appellation: Rosso Veronese IGT

Appellation history: The presence of vines in the Veronese area dates back to the Middle Eocene (40 million years ago) as demonstrated by the findings of fossilized Ampelophyllum noeticum discovered in the

19th century in the "Pesciara" of Bolca. In the Iron Age appeared also Vitis vinifera sativa, probably moved here in the VII-V centuries B.C. by Etruscans together with the techniques of wine production. The grape seeds of Vitis vinifera (5th century B.C.) were found near Castelrotto together with some situlae and simpulum (ladles) linked to the domestic consumption of wine.

The name of this ancient population came to us from some inscriptions found in Fumane and San Giorgio di Valpolicella. The Arusnati, considered by many scholars a people of Rhaeto-Etruscan origin, lived in an organized manner. The territory of the Arusnati was organized on the basis of pagus: an area with its borders, within which the individual agglomerates could take the characteristics and the name "vici", meaning villages.

The first written testimony comes from Marcus Porcius Cato, also known as Cato the Censor (234-149 B.C.), who described it as a very appreciated wine. The Greek geographer Strabone (64-63 B.C. - ca. 21 A.D.) declared that "Rhaetian wine came from the first slopes of the mountains occupied by the Rhaetians overlooking the borders of Italy between Como and Verona". Even the poet Virgil (70-19 B.C.) praised the goodness of "Rhaetian wine".

Under Theodoric the Great, king of the Ostrogoths (489-526 A.D.), the Valpolicella was reported for its fertility, especially for the wine that was already produced there from dried grapes, documented and described in detail under the name of Acinatico by the minister Cassiodorus. He described it as "royal by colour ... Dense and meaty [...] drinkable purple of incredible sweetness" obtained through a special grape drying technique, for which it has been deemed as identifiable as the ancestor of the "Recioto".

Single vineyard or commune: Commune

Commune name: Fumane, Marano, Negrar, San Pietro

Vineyard name:

Vineyard history:

Hectares (ha): 7,5

Exposition: South-East

Year planted: 1988

Clones?

Soil type: RIVER ALLUVIAL DEBRIS

Alluvial deposits formed by Lessini's streams, running towards the lowland along the main valleys. The

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coarse deposits have variable gravel quantities, a medium texture rich in the calcareous skeleton. Other soil features are the following: moderate soil depth; good drainage capacity. Active limestone: 3-10%.

## LIMESTONE MATRIX

The soil made up of white and white-pink marly limestone (i.e. Biancone and Scaglia Rossa) is typical of the Valpolicella hilly areas. The hills have undergone intense erosive phenomena, that reshaped the surface, so there is a moderate soil depth, a medium or moderately fine texture, a high limestone content, and a good drainage capacity. Active limestone: 10-20%.

## VOLCANIC ROCKS

Volcanic sediments can be found in the hills, where the soil is also rich in limestone content. These basalt outcrops are the result of underwater volcanic eruptions, with the intrusion of volcanic deposits into the carbonate platform. These conditions have produced the coexistence of limestone and volcanic rocks and so the various types of soil.

This soil is clayey on the top, has a coarse composition going deeper into the ground and a low content of active limestone (0-3%). There is a substrate layer of about 60-100 cm consisting of basaltic rocks. Moderate soil depth and good drainage capacity.

Trellis type or system: Guyot-new vines

Pergola- old vines

## Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic: No

Weather conditions during growing season: 2017 Has been a strange vintage the dry and breezy climate, with high range between day and night temperatures made the grapes able to express their fully varietals aroma.

Harvest date: 2nd half of September.

## Winemaking

Sorting method: Manually, after a selection of the best bunches.

Destemming method: crush and destem.

Cold maceration: No.

Type of yeast: Commercial.

Punch down or pump over? Rimontaggi, 2 each day

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel: 225 l New French oak + 10hl French oak

Barrel cooper and forest, toast level of oak: Medium late, French oak, seasoned 24 months

Aging time in stainless tank or wood, etc.: 18 months

Additional aging in bottle: 18 months

Aging potential: 10

Additional Winemaking notes:

## Tasting Notes

Color: The wine displays a ruby red colour, dense but very bright.

Aroma: The nose is initially touched by sweet caramelised cherry and small red fruits in spirit notes among which we can distinguish raspberry and black cherry. These slowly let room to undergrowth balsamic feels that remind of moss, humus and resin

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Tasting notes: The bouquet finds completion in interesting toasty sensations of pepper, coffee and tobacco. In the mouth it has a powerful and sharp impact: its lashing freshness and enveloping alcoholic warmth fight for dominance over an overall bright and sapid palate. Closing up the sip we get prominent and elegant tannins, in which the toasty notes have a final come- back. The bouquet finds completion in interesting toasty sensations of pepper, coffee and tobacco. In the mouth it has a powerful and sharp impact: its lashing freshness and enveloping alcoholic warmth fight for dominance over an overall bright and sapid palate. Closing up the sip we get prominent and elegant tannins, in which the toasty notes have a final come- back.

Food pairings: Vanni is a wine of great character and, with its energetic flavour, pairs well with succulent dishes of strong taste like roasted duck, braised hare meat or stewed boar. Interesting also with truffle.

## Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): Burgundy

Weight per bottle: 3.08 lbs.

Bottles per case: 6 pack (over 8.00 Euro Ex-Cellar per bottle / oltre 8,00 Euro franco cantina a bottiglia)

Weight per case: 20.0

Pallet configuration: 6-Pack: 60 cases / pallet

Case dimensions:

Length: 12.59

Width: 10.23

Height: 6.88

UPC code: 8055510790059 - confirmed 10-18-2021

COLA: 21291001000353 10-19-2021

Bottling date: 12-11-2020

Total quantity produced: 10000

Estimated U.S. bottle allocation: 1000

Estimated release date for Enotec pick-up: 11-01-2021

