

VANTOROSSO Valpolicella Classico DOC 2020

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 old vines, San Pietro and Negrar,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 50%

Corvinone 45%

Rondinella 5%

Alc % on Lab Analysis: 13,1

Alc % on label: 13

Acidity %: 5,35

Residual sugar: 2,2

Vineyard

Province:

Appellation: Valpolicella Classico Doc

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 ha

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: We must consider ourselves lucky to have been spared from the violent atmospheric events that hit areas not far from us in the province of Verona. The ripening of the grapes went a little in fits and starts, especially due to rainfall during the summer. The good weather in September, together with our choice not to accelerate the harvest, allowed us to harvest grapes of excellent quality.

Harvest date: 2nd half of September

Winemaking

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

Destemming method: Crush and destem.

Cold maceration: No.

Type of yeast: Commercial

Punch down or pump over? Rimontaggio, 2 each day

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel:

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.:

Additional aging in bottle:

Aging potential: 1-2years

Additional Winemaking notes:

Tasting Notes

Color: this wine displays a bright ruby red with purple reflections.

Aroma: Hints of juicy morello cherry and red rose meet with fresh currant' scents and a pleasant balsamic note.

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Tasting notes: The sip is easy and rich in flavour, very fresh and good in tannins, perfectly balanced with the warm, enfolding feel that alcohol gives and that gently goes along the end of the sip. Here we find once again the notes of fruits and flowers in a very pleasant end. The sip is easy and rich in flavour, very fresh and good in tannins, perfectly balanced with the warm, enfolding feel that alcohol gives and that gently goes along the end of the sip. Here we find once again the notes of fruits and flowers in a very pleasant end.

Food pairings: A very ductile wine, its freshness can be enjoyed with a bord of mixed appetisers, but it also sports a good body that allows it to elegantly follow fresh pasta courses with meat sauces, both white and red. If you'd like to try something unusual serve it at a lower temperature, around 12° C, together with an elaborated fish meal in tomato sauce, like for instance stewed cuttlefish.

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 lbs.

Pallet configuration: 6-Pack: 60 cases / pallet

Case dimensions:

Length: 12.59

Width: 3.14

Height: 12.51

UPC code: 8055510790004 - confirmed 10-18-2021

COLA: 21291001000282 - 10-19-2021

Bottling date: 6/23/2021

Total quantity produced: 10000

Estimated U.S. bottle allocation: 3600

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

