

CA' DEL MONTE

Verona

Negrar, Italy

CA DEL MONTE is the name after the area that hooks over the village of Negrar, north of Verona, in the heart of Valpolicella. It is easy to reach the estate of Ca' del Monte through the panoramic narrow road that climbs the hills after San Peretto. The original building of the property is a 17th

century ancient monastery which has been added to over the years.



The winery is enthusiastically directed by the dynamic and entertaining brothers, Umberto and Giuseppe Zanconte and has been cared for and owned by the family for generations. The farm consists of approximately 50 acres of vineyards, entirely located on the sun drenched south-west hills. The perfectly positioned vineyard is planted with

the typical red grapes of Valpolicella: Corvina, Rondinella, Molinara and other native varieties, from which originate great Valpolicellas and outstanding Amarone. Authentic and natural wines that are classically true to traditions and the terroir.

CA' DEL MONTE

Valpolicella Classico



50% Corvina,
20% Rondinella,
25% Molinara
5% other indigenous varietals

Stainless steel
12-12.5 % alcohol
12/750 ml.
5,000 cases produced

Hand crafted Artisan wine from the heart of Valpolicella. Together, brothers Umberto and Giuseppe Zanconte are making the wines, as their forefathers did before them. Labor is an act of love at their family's 50 acres vineyard that surrounds the ancient monastery they call Ca' Del Monte.

Ca' Del Monte's Valpolicella Classico is bright and youthful. In the glass it is a silky crimson dress that captures hints of violet. The nose is delightful- a gardener's paradise of gentile fruits and violets. This dry wine is crisp and fresh, untouched by oak and a pleasant bitterness at the finish. A delicate wine that is too easy to enjoy.

Aside from it pairing wonderfully with antipasto and a fresh cheese, like Cacio de Roma for a casual lunch, it's earned a place on the table with many entrées. Serve it with Vegetable soup Minestrone, tortellini, or pasta with broccoli and a grilled pork chop. Salute!

Verona

Negrar, Italy



CA' DEL MONTE

Verona

Valpolicella Classico

Negrar, Italy

Wine	: Valpolicella Classico
Appellation	: DOC
Grape varieties	: 50% Corvina, 20% Rondinella, 20% Molinara & 5% other indigenous varieties
Area of origin	: Negrar (Verona)
Age of vines	: 9-30 years
Altitude	: 270 meters above sea level
Soil	: Medium Eocene calcareous marl
Yield per hectare	: 9-10 tons
Vinification	: Soft pressing and slow fermentation at controlled temperature in stainless steel to preserve the freshness and the fruit of the aromas. No wood aging
Color	: Ruby red, with violet notes
Bouquet	: Vinous, delicate, floral with violet hints, fruity
Taste	: Dry, fresh with a pleasant bitterness finish
Alcohol	: 12-12.5 %
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml
Production	: 60,000 bottles (approx. 5,000 cases)

Suggested retail price: _____

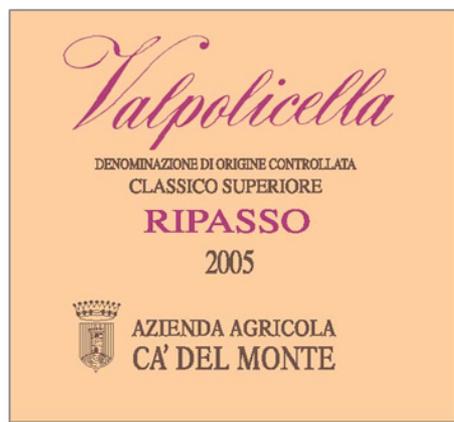


CA' DEL MONTE

Verona

Valpolicella Classico Superiore Ripasso

Negrar, Italy



45% Corvina,
35% Rondinella,
15% Molinara,
5% Negrara Pelara

18 months:
French & Slovenian oak
13 % alcohol
12/750 ml.
3330 cases produced

Hand crafted Artisan wine from the heart of Valpolicella. Together, brothers Umberto and Giuseppe Zanconte are making the wines, as their forefathers did before them. Labor is an act of love at their family's 50 acres vineyard that surrounds the ancient monastery they call Ca' Del Monte.

Ca' Del Monte's Valpolicella Classico Superiore Ripasso is a feast for the eyes- ruby red in color with a sparkle of garnet. The nose is a potpourri of flowers-iris and violets, fruit, almonds and touch of spice that wraps it warmly together. The delicious combination is elegant in the mouth- soft and silky with a balance of oak at the finish. A joy to drink on its own, albeit even better when paired with typical food of Verona.

Serve it with lasagne with a fresh tomato sauce, hearty vegetable soups, pork shoulder with prunes, grilled lamb with rosemary and potatoes, pancetta wrapped roasted leg of venison with garden herbs, as well as, aged cheese such as Monte Veronese d'Allevo.



CA' DEL MONTE

Verona

Valpolicella Classico Superiore Ripasso

Negrar, Italy

Wine	: Valpolicella Classico Superiore Ripasso
Appellation	: DOC
Grape varieties	: 45% Corvina, 35% Rondinella, 15% Molinara, 5% Negrara Pelara
Area of origin	: Negrar (Verona)
Age of vines	: 15-40 years
Altitude	: 270 meters above sea level
Soil	: Medium Eocene calcareous marl
Yield per hectare	: 8-10 tons
Vinification	: Soft pressing and slow fermentation at controlled temperature in stainless steel. Six months later maceration starts on the dregs of the pressed grapes of Amarone to induce a second fermentation to improve the structure and the complexity of the wine.
Aging:	: 18 months in large barrels of French & Slovenian oak
Color	: Ruby red, with garnet notes
Bouquet	: Slightly spicy, floral and fruity, with hints of iris, violet, and almonds
Taste	: Silky, warm and elegant, with oak notes in the end
Alcohol	: 13 %
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml
Production	: 40,000 bottles (approx. 3,330 cases)

Suggested retail price: _____



CA' DEL MONTE

Verona

Amarone Della Valpolicella Classico

Negrar, Italy



45% Corvina,
35% Rondinella,
10% Molinara
10% other indigenous
varietals

18-20 month:
French & Slovenian oak
15% alcohol
12/750 ml.
5,000 cases produced

Hand crafted Artisan wine from the heart of Valpolicella. Together, brothers Umberto and Giuseppe Zanconte are making the wines, as their forefathers did before them. Labor is an act of love at their family's 50 acres vineyard that surrounds the ancient monastery they call Ca' Del Monte.

Ca' Del Monte's Amarone Della Valpolicella Classico's is a dark angel of sorts. The brilliant garnet red color lures you in, while the ghostly nose works its magic into your heart. Inhale, spices and warm oak will charm you. This is not for the weak- bold and elegant with great complexity and character. This full bodied wine is an adventure that your mind will long for.

Like the wine, big and strong foods pair best. Have time to cook? Try it with Stufato (meat and vegetable stew) or a Porcini-crusted Beef Tenderloin with a Truffle Butter Sauce. Or keep it simple with Pasta e Fasoi, some good crusty bread and tasty seasoned cheeses.



CA' DEL MONTE

Verona

Amarone Della Valpolicella Classico

Negrar, Italy

Wine	: Amarone Della Valpolicella Classico
Appellation	: DOC
Grape varieties	: 45% Corvina, 35% Rondinella, 10% Molinara, 10% indigenous varieties
Area of origin	: Negrar (Verona)
Age of vines	: 30-65 years
Altitude	: 270 meters above sea level
Soil	: Medium eocene calcareous marl
Yield per hectare	: 8 tons
Vinification	: After the harvest, in early October, grapes are left to dry until February when vinification starts. After fermentation the wine ages in large barrels of French and Slovenian oak for minimum 18-20 months.
Color	: Intense, deep garnet-red
Bouquet	: Wide and intense, ethereal, spicy with oak hints
Taste	: Big red wine of great character and complexity; elegant, round, full bodied
Alcohol	: 15 %
Bottle	: Amarone bottle
Stopper	: Natural cork
Size	: 12/750ml
Production	: 60,000 bottles (approx. 5,000 cases)

Suggested retail price: _____

