

VAONA

Agricultural Estate

MARANO DI VALPOLICELLA (Verona) - Veneto

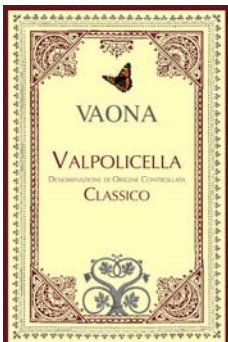
The Vaona estate produces the entire range of wines of the classic part of the Valpolicella appellation. It is located in the township of Marano, at Paterno of Valgatara, in the very heart of the most historic part of the production zone.

This is a family which has cultivated grapes for generations and has owned its estate since 1931, when it was purchased by Francesco Vaona. The property consists of 25 acres (10 hectares), 20 planted to vines and the remaining acreage to olives and to cherry trees. Located in an excellent position between the hills of Masua and Perez at an altitude which ranges from 600 to 825 feet (180 to 250 meters) above sea level, the vineyards fall under the administrative jurisdiction of three different townships: 50% of the surface area, plus the cellars and offices are situated in Marano, 30% at Castelrotto in the township of San Pietro in Cariano, and the remaining 20% in Negrar. The training systems are the traditional pergola of Verona and the more modern Guyot, the latter with an overall vine density of 3500 vines per hectare (1400 per acre).

The re-organization of the spaces for fermenting and aging the wines has been carried out according to functional necessities of the work and utilizes the force of gravity for the various phases of the operations, thus avoiding an excessive amount of pumping and thereby conserving to the maximum possible extent the integrity of the grapes, must, and wine.

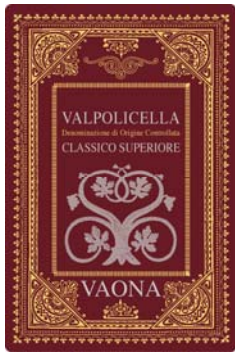
In addition to the carefully studied working methods in the cellar, the estate is also active in the vineyards during the entire year with a winter pruning based on short canes, canopy management during the summer in order to maximize the circulation of air around the grapes and give them a full exposure to the sun, and cover crops which enrich the soil and help avoid the use of chemical fertilizer. All techniques which assist in keeping the grapes as healthy as possible and completely respect the ecological integrity of the vineyard.

Ample spaces, dry and well ventilated, have obviously been created for the drying of the grapes, a procedure which varies from wine to wine and lasts until the spring after the harvest. The grapes are dried on “ arele” , tray-like wooden structures which are lined with bamboo canes. A stack of *arele* forms, to use the local dialect word, a “ peagnà” , the name which has been given to the estate’ s Recioto.



VALPOLICELLA CLASSICO D.O.C.

This is the estate’ s Valpolicella for young drinking, a pleasurable and fruity wine for everyday drinking, very versatile with food. The grapes, generally harvested after October 15th, are immediately pressed and given a slow, temperature-controlled fermentation and a brief maceration on their skins. Even for this regular bottling, however, the grapes are briefly dried before pressing. The wine is medium-bodied, fragrant and aromatic as a young Valpolicella should be. After a brief aging in stainless steel tanks and in small, 7.5 hectoliter casks, the wine is bottled in the springtime. Serve at a temperature of 59–63° Fahrenheit (15–17° centigrade) in stemware for young red wines.



VALPOLICELLA CLASSICO SUPERIORE D.O.C.

The various grapes used in the blend – Corvina, Corvinone, Rondinella, and Molinara – are harvested according to the differing date of full ripeness and dried on the *arele* for 40 days before pressing. After the pressing, the wine macerates on its skins for eight to nine days and then slowly fermented in stainless steel tanks. After it is run off its skins, the wine ages for 16–18 months, first in 7.5 hectoliter oak casks and then for a brief period in 500 liter French oak *tonneaux*. The wine is given a six month period of bottle aging after bottling before its commercial release. Serve at a temperature of 61–65° Fahrenheit (16–18° centigrade) in stemware for red wines of a certain body.



“ CASTAROTO” ROSSO VERONA I.G.T.

The wine is named for the spot (Castelrotto or, in the local dialect, Castaroto) in the township of San Pietro in Carignano where – in favorable vintages – Molinara, Corvina, Rondinella, and Cabernet Sauvignon, plus small percentages of Raboso Veronese, and Dindarella are selected for the wine. The wines are dried on the *arele* for approximately 50 days, then macerated and slowly fermented. After a stay in stainless steel tanks during which it falls clear and bright, they is aged for 24 months in small oak barrels, bottled, and then given an additional period of at least six months of bottle age before release. Serve at a temperature of 63 – 65° Fahrenheit (17 – 18° centigrade) in stemware for full-bodied red wines.



AMARONE della VALPOLICELLA CLASSICO D.O.C.

Carefully selected grapes are aged for three full months on the *arele*. A soft pressing is followed by a ten to twelve day maceration at low temperatures which favors the extraction of primary aromas. The temperature is then allowed to rise in order for the fermentation, which lasts for a full month, to begin. The wine falls clean and bright in stainless steel tanks and is then aged for 18 months in 12.5 hectoliter Slavonian oak casks, then bottled and given a further period of at least six months in bottle before being marketed. Serve at a temperature of 65° Fahrenheit (18° centigrade) in stemware for structured and complex red wines.



“ PEGRANDI” AMARONE della VALPOLICELLA CLASSICO D.O.C.

A wine produced only in highly favorable vintages from the finest, most rigorously selected grapes of the Pegrandi vineyard which are then dried for four months on the *arele*. A ten to twelve day maceration at low temperatures precedes a fermentation which lasts for a month. The wine falls clear and bright in stainless steel tanks and is then aged for

approximately fifteen months in 12.5 liter Slavonian oak casks and then for a further eighteen months in 500 liter French oak *tonneaux*. The wine in the *tonneaux* is blended and slowly decants in stainless steel tanks before bottling, and a six month period of bottle aging before release then follows. Serve at a temperature of 65° Fahrenheit (18° centigrade) in stemware for truly structured and complex red wines, decanting the wine in advance to let it breathe.



“ PEAGNA’ ” RECIOTO della VALPOLICELLA CLASSICO D.O.C.

Selected grapes are dried for five months on the *arele*. The maceration on the skins is a lengthy one, and the wine ferments very slowly with full control of the temperature and is run off its skins with a significant percentage of unfermented residual sugar. After a series of rackings, the wine ages in 12.5 hectoliter casks and 60 gallon barrels, both coopered from cherry wood. The wine falls clear and bright in stainless steel tanks and is then aged for twelve in fifteen months, partly in *tonneaux* and partly in 60 gallon cherry wood barrels. After bottling, the wine ages for a further six months before being marketed. Serve at a temperature of 57 - 61° Fahrenheit (14-16° centigrade).

SELEZIONE FATTORIE

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