



Terre Molin

selection

2021



Veneto is a rich and fertile land that produces unique products appreciated and sought after all over the world. Veneto is the leading Italian region for wine production and exports worldwide.

We proudly present **TERRE MOLIN** selection ... 4 wines representative of the generous land of Veneto.

Veneto land



AMARONE
DELLA VALPOLICELLA



VALPOLICELLA
RIPASSO
SUPERIORE



VALPOLICELLA
CLASSICO



PROSECCO
DOC



Terre Molin



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AMARONE DELLA VALPOLICELLA DOCG

Amarone is a great red wine from the Veneto region, famous throughout the world as the ambassador for Italian wine-making excellence. It is produced from native Valpolicella grapes such as Corvina, Rondinella, Corvinone and Molinara, which are left to dry for a few months until they reach a remarkable aromatic richness. Prestige and quality are recognised throughout the world: elegance, structure and complexity that reached the top of the world wine scene.

ITALY

Veneto

Verona,
Valpolicella



AMARONE

DELLA VALPOLICELLA DOCG



Terre Molin



GRAPES

Corvina Veronese and Corvinone Veronese, Rondinella.



VINIFICATION

Bunches are hand-picked and rigorously selected at the end of September. Soft pressing of the grapes in December/January, followed by maceration on the skins of 30 days.



AGING

60% of the wine is refined for 24 months in big oak barrels, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in bottles.



TASTING NOTES

Bouquet: The scent of dried plums and cherries with hints of undergrowth and dried mushrooms.

Taste: ripe red fruits embellished with cinnamon and vanilla. The older it gets it achieve leather, tanned tobacco and roasted coffee. The fruity aromas are reminiscent of black cherry, currant, cherry and wild berries. It can reach an aging of over 20 years



ALCOHOL 15% vol.

Serving temperature: 18-20°C

Recommended to open the bottle at least 1 hour before drinking



FOOD PAIRING

Amarone della Valpolicella is among the most prestigious Italian red wines. A wine to be opened in special occasions, or as a "meditation" wine, however the best matching of Amarone is with foods having intense and complex flavors to balance the power and structure of the wine. Game, tasty meat, braised and roasted meat with spicy condiments or aged cheese.



Ean code | 8013345000071

BOTTLE	CASE	CS WEIGHT KG	CASE / PALLET	CASES / LAYER	PLL WEGHT KG
750ml	6	8,50	95	19 x 5	830
750 ml	12	17,00	55	11x 5	960





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VALPOLICELLA RIPASSO SUPERIORE DOCG

Ripasso is a red wine from the Valpolicella area located north of Verona in the Veneto region .

“Ripasso” means “repassed.” The production process of fermented Valpolicella is added to a cask containing the skins and lees left over from recently fermented Amarone wines. The process of adding (or repassing”) the Valpolicella wine over the remainders of the “bigger” Amarone wine gives additional color, texture and flavor to the Valpolicella wine

ITALY

Veneto

Verona,
Valpolicella



VALPOLICELLA RIPASSO SUPERIORE DOCG



Terre Molin



GRAPES

Corvina and Corvinone Veronese, Rondinella, Molinara.



VINIFICATION

hand selected grapes; soft pressing, fermentation and maceration for about 10 days in October. Devatting. The wine then remains in steel and cement barrels until February. Subsequently fermented on the marc of freshly raked Amarone (Ripasso technique), to acquire more body and taste.



AGING

If it is aged for at least one year before bottling, it is classified as SUPERIORE.



Ripasso has a medium aging potential and should be drunk within about ten years of the vintage. Some particularly good vintages can last longer.



ORGANOLEPTIC CHARACTERISTICS

Color: intense ruby red.

Bouquet: ethereal and delicate bouquet, elegant, with hints of ripe fruit.

Taste: dry, soft on the palate, with a slightly bitter aftertaste with ageing.



ALCOHOL 13,5% vol.

Serving temperature: 20°C.



FOOD PAIRINGS

Ripasso is one of the most versatile wines, it can accompany the whole meal, starting from a tasty appetizer, and continuing with a pasta with an elaborate sauce, up to second courses of grilled or roasted meat.



Ean code | 8013345000507

BOTTLE	CASE	CS WEIGHT KG	CASE / PALLET	CASES / LAYER	PLL WEGHT KG
750ml	6	8,50	95	19 x 5	830
750 ml	12	17,00	55	11x 5	960





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VALPOLICELLA

CLASSICO DOCG

Produced in Veneto region, Its name is a mix of Latin and ancient Greek, and translates to "valley of many cellars."

The Valpolicella DOC is a young and fine wine with a vinous aroma and delicate bouquet. On the palate, it is fresh, dry or rather smooth and pleasantly vibrant. It is obtained by classic red winemaking from Valpolicella grapes, followed by a short maturation.

The spicy cherry charms of Valpolicella Classico are famous all over the world, it speaks to every palate preference. A nice, fresh Valpolicella with some good friends is a great way to start an evening and a special dinner.

ITALY

Veneto

Verona,
Valpolicella



VALPOLICELLA

CLASSICO DOCG



Terre Molin



GRAPES

Corvina and Corvinone Veronese, Rondinella, Molinara.



VINIFICATION

hand selected grapes; soft pressing, fermentation and maceration with the skins in large oak barrels.



ORGANOLEPTIC CHARACTERISTICS

Color: intense ruby red

Bouquet: ethereal and delicate bouquet, elegant, with hints of ripe fruit.

Taste: dry, sapid, with little tannin when young. Characteristic notes of red fruits and berries with a clear distinction of cherry and morello cherry.



ALCOHOL 13,5% vol.

Serving temperature: 20°C.



RECOMMENDED PAIRINGS

A Slightly cold, it can be served as an aperitif, as an accompaniment to appetizers, cold cuts, fresh cheese and even some fatty and tasty fish dishes. At room temperature it is very versatile with pasta dishes with not excessively elaborate sauces, risottos, white meats. Try it with pizza.



Ean code | 8013345000392

BOTTLE	CASE	CS WEIGHT KG	CASE / PALLET	CASES / LAYER	PLL WEGHT KG
750ml	6	8,10	100	25 cs x 4	810
750 ml	12	16,20	60	10 cs x 5	990





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PROSECCO

DOC

The vines that produce Prosecco are found exclusively in north-east Italy, in Veneto and Friuli-Venezia Giulia. The particular interaction between the climate, the soil and the grape variety gives it its floral scent, straw yellow colour and persistent bubbles, which are the main characteristics of this unmistakable wine with aromas of apple and pear.

The winemaking tradition gives rise to Prosecco DOC, a unique wine known and drunk all over the world.

The perfect companion for every occasion.

ITALY

Veneto
Treviso



PROSECCO
Denominazione di Origine Controllata



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PROSECCO

DOC



Terre Molin



GRAPES
100% Glera



VINIFICATION

The grapes undergo an ultra-soft pressing to extract the first-pressing grape must, which is put into special tanks for decanting at a temperature of about 14°C. The fermentation lasts for about 10 -12 days at a constant temperature of 15-18 degrees, in order to obtain the so called "base wine" which is ready to be sparkling wine according to the traditional Prosecco sparkling Charmat or Martinotti method.



DEGUSTAZIONE

Color: Light straw yellow with greenish reflection

Bouquet: Typical mildly fruity bouquet reminiscent of ripe apple and acacia flower

Taste: Fresh and fruity with a bright taste



ALCOHOL 11% vol.

Serving Temperature: 8°-10°C.



FOOD PAIRING

Ideal with appetizer and delicate fish, white meat and fresh cheese. It's all meal sparkling wine ideal for the most sophisticated cuisine and party time.



Ean code | 8013345006738

BOTTLE	CASE	CS WEIGHT KG	CASE / PALLET	CASES / LAYER	PLL WEGHT KG
750ml	6	9,50	80	16 cs x 5	810
750 ml	12	18,20	50	10 cs x 5	930





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