



Terre Molin

Veneto is a rich soil that produces unique products appreciated all over the world.

We proudly present **TERRE MOLIN** selection 5 wines representative of this generous land.

Veneto land



AMARONE
DELLA VALPOLICELLA



VALPOLICELLA
RIPASSO
SUPERIORE



VALPOLICELLA
CLASSICO



PROSECCO
BRUT



PROSECCO
EXTRA DRY



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

REGION

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, then starts the "appassimento" process leaving the grapes on wood cage for 60 days. 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: Through the ageing and Appassimento process, the wine develops ripe fruit notes such as Black cherry and wild berry, unite with tertiary notes like tobacco, leather and earthy scents.



ALCOHOL 15% vol.

Serving temperature: 18-20°C

Recommended to open the bottle at least 1 hour before drinking



FOOD PAIRING

The best matching of Amarone is with complex flavors to balance the power and structure of the wine. Game, tasty meat, braised and roasted meat and 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	11 x 5	960





Terre Molin

VALPOLICELLA RIPASSO SUPERIORE DOC

Ripasso is a red wine from the Valpolicella area located north of Verona in the Veneto region. The process of Appassimento is key to obtain Ripasso and it consists in adding fermented Valpolicella to the cask containing skins and lees left over from recently fermented Amarone.

The result of this method brings deep intense color, complex texture, silky tannins and the evolution of the aromas.

ITALY

REGION

Veneto

Verona,
Valpolicella



VALPOLICELLA

RIPASSO SUPERIORE DOC



Terre Molin



GRAPES

Corvina and Corvinone Veronese, Rondinella, Molinara.



VINIFICATION

hand selected grapes; soft pressing, fermentation and maceration for about 10 days in October. Drying process for 30 days. The wine remains in steel barrels until February. Re-fermentation on the pomace of the Amarone for 12-13 days.



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:** Full body red wine, with red fruit sensors unite with herbal notes and a sweet after taste on the palate.



ALCOHOL 13,5% vol.

Serving temperature: 20°C.



FOOD PAIRINGS

Ideal with a nice selection of seasoned cheese, a rich sauce pasta or red and white meat.

Ean code | 801345000408

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	11 x 5	960





Terre Mosin

VALPOLICELLA

CLASSICO DOC

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 fresh, red wine, dry and pleasant. It is obtained by classic red winemaking from Valpolicella grapes, followed by a short maturation.

ITALY

REGION

Veneto

Verona,
Valpolicella



VALPOLICELLA

CLASSICO DOC



GRAPES

Corvina and Corvinone Veronese, Rondinella, Molinara.



VINIFICATION

hand-picked grapes; soft pressing, Maceration and fermentation in steel tank, aged for few months.



Terre Molin



ORGANOLEPTIC CHARACTERISTICS

Color: intense ruby red **Bouquet:** Typical notes of red fruits and berries with a herbal hint thyme and acacia.



ALCOHOL 13,5% vol.

13,5% vol. Serving temperature: 20°C.



RECOMMENDED PAIRINGS

Fresh cheese, light sauce pasta, salads, mushroom and meat.

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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Terre Molin

PROSECCO

DOC BRUT

Prosecco vineyards are exclusively in north-east Italy, in Veneto.

The interaction between climate and soil, provide the perfect area to produce sparkling wine.

BRUT means a lower residual sugar focused on fine and persistent perlage.

ITALY

REGION

Veneto

Treviso



PROSECCO

DOC BRUT



GRAPES

85% Glera, 15% complementary varieties.



VINIFICATION

The grapes are treated with ultra-soft pressing extraction. The fermentation lasts for about 10-12 days at a constant temperature of 15-18 degrees, in order to obtain the "base wine" which will be to be sparkling wine according to the traditional Prosecco sparkling Charmat or Martinotti method.



Terre Molin



DEGUSTAZIONE

Color: Light straw yellow with greenish reflection **Bouquet:** Typical mildly fruity bouquet reminiscent of ripe apple and acacia flower **Taste:** Dry, Fresh and fruity with a rich a thick bubble.



ALCOHOL 11% vol.

Serving Temperature: 8°-10°C.



FOOD PAIRING

Ideal with appetizer and delicate fish, and dessert.

Codice EAN | 8013345006738

BOTTIGLIA	CARTONE	PESO CARTONE KG	CARTONI/ PALLET	CARTONI / STRATO	PESO L. PALLET KG
750ml	6	9,50	80	16 x 5	810
750 ml	12	17,20	50	10 x 5	930





Terre Molin

PROSECCO

EXTRA DRY

One of the most appreciated type of Prosecco is extra dry. Its typical style of presenting softer bubbles and more intense aroma make it one of the most captivating and unique sparkling wine in Italy.

ITALY

REGION

Veneto

Treviso



PROSECCO

EXTRA DRY



GRAPES

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VINIFICATION

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DEGUSTAZIONE

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ALCOHOL 11% vol.

Serving Temperature: 8°-10°C.



FOOD PAIRING

Ideal with appetizer and delicate fish, and dessert.

Codice EAN | 8013345000668

BOTTIGLIA	CARTONE	PESO CARTONE KG	CARTONI/ PALLET	CARTONI / STRATO	PESO L. PALLET KG
750ml	6	9,50	80	16 x 5	810
750 ml	12	17,20	50	10 x 5	930





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