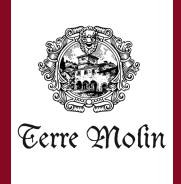


Terre Molin







AMARONE DELLA VALPOLICELLA DO G

Amarone is a great red wine from the Veneto region, famous throughout the world as the ambassador for Italian winemaking 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.





# **AMARONE** DELLA VALPOLICELLA DOCG





#### **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.



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:

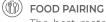
Through the agaein and Appasimento process, the wine develops ripe fruits notes such as Black cherry and wild berry, unite with tertiary notes like tobacco, leather and earthy sentors.



#### ALCOHOL 15% vol.

Serving temperature: 18-20°C

Recommended to open the bottle at least 1 hour before drinking



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





# 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 methos brings deep intense color, complex texture, silky tannins and the evolution of the aromas.

### ITALY





# VALPOLICELLA RIPASSO SUPERIORE DOC



Terre Molin

Corvina and Corvinone Veronese, Rondinella, Molinara.

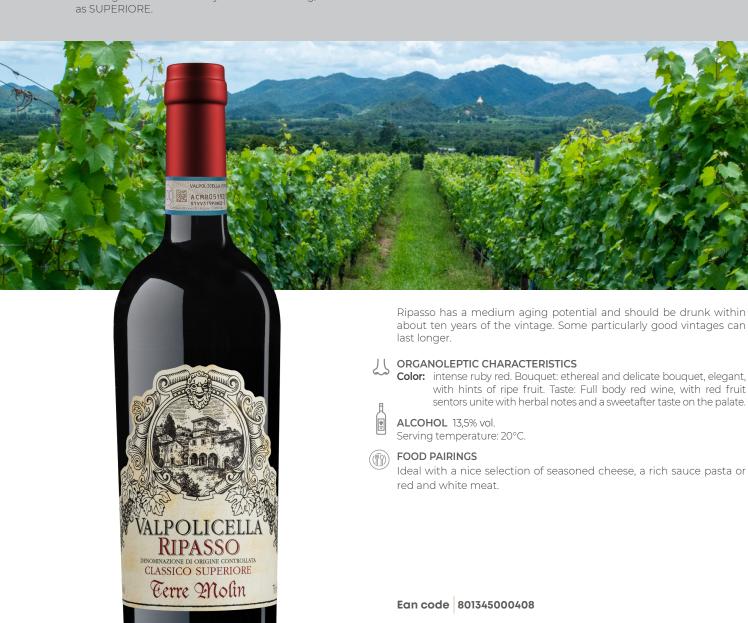


#### **VINIFICATION**

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.



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



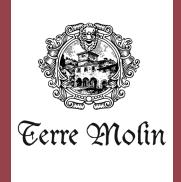
about ten years of the vintage. Some particularly good vintages can

Color: intense ruby red. Bouquet: ethereal and delicate bouquet, elegant, with hints of ripe fruit. Taste: Full body red wine, with red fruit sentors unite with herbal notes and a sweetafter taste on the palate.

Ideal with a nice selection of seasoned cheese, a rich sauce pasta or

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





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.





# VALPOLICELLA CLASSICO DOC





GRAPES

Corvina and Corvinone Veronese, Rondinella, Molinara.



VINIFICATION

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





#### 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.



#### (II) 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





# PROSECCO DOC BRUT

Prosecco vineyars 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 persistant perlage.





# **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.







## 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.



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





# PROSECC 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.





# **PROSECCO** EXTRA DRY



#### **GRAPES**

85% Glera,15% complementary varieties.

EXTRA DRY



#### 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.





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.



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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