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## The “I Classici” Line

### Our Valpolicella wines

Valpolicella, Ripasso, Amarone and Recioto, the traditional wines of Valpolicella.

They all come from grapes grown at Marano di Valpolicella, Verona

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## Valpolicella DOC Classico

### The wine for every day

Valpolicella is the classic wine of this zone, which lies to the north of the city of Verona: it is made from typical local grape varieties, harvested and then immediately crushed and fermented. It is a fresh red wine that is very quaffable and easy to pair with food; it is always appealing, with its nose of cherries and red fruits and clean, tangy flavour. A wine that is a must for everyday drinking.

**Production zone:** Marano di Valpolicella

**Grapes:** Corvina, Corvinone, Rondinella, Molinara and other local varieties.

**Production:** the grapes are picked by hand when fully ripe, crushed, destemmed and fermented for days at 23°C with daily automatic punching down of the cap.

**Maturation:** in stainless steel and then in the bottle.

**Alcohol:** 12/13% vol.

**Service:** we recommend serving it in glasses for light red wines, at a fairly cool temperature (14-16°C)

**Food pairings:** Our Valpolicella is the classic everyday wine for drinking throughout a meal

**Bottle size:** 0.75 l.

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## Valpolicella DOC Classico Superiore

### The wine for every occasion

With its aromas of cherries and good structure, this wine too is very satisfying with food: it is in fact a more than worthy accompaniment for rustic dishes, white or red meats and even cold cuts.

**Production zone:** Marano di Valpolicella

**Grapes:** Corvina, Corvinone, Rondinella, Molinara and other local varieties.

**Production:** the grapes are picked by hand in September/October, a part of the grapes are left to dry slightly in well-ventilated rooms. They are then pressed, destemmed and fermented for days at 23°C with daily automatic punching down of the cap.

**Maturation:** in oak casks for months and then to bottle-ageing.

**Alcohol:** 13.5/14.5% vol.

**Service:** serve it in large red wine glasses, at a fairly cool temperature (14°-16° C)

**Food pairings:** this wine goes well with pasta dishes, risottos, white meats and cold cuts.

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).

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## Valpolicella Ripasso DOC Classico Superiore

In the Catholic tradition, the month devoted to reciting the Rosary is also that in which the grape harvest takes place: October. Our Valpolicella Ripasso reminds us of this coincidence on its label, because the production of this wine, which involves a brief period of drying and, subsequently, re-fermentation on the grape pomace from the Amarone/Recioto, calls for a certain amount of faith, as well as on even greater care and attention than usual: it does not take much to compromise the outcome of all one's hard work. When everything goes well, the wine that one obtains in the end is a silky, well-structured red for drinking throughout the meal, whose scents recall sweet spices and cherries preserved in alcohol.

**Production zone:** Marano di Valpolicella

**Grapes:** Corvina, Corvinone, Rondinella, Molinara and other local varieties.

**Production:** the grapes are harvested by hand in September/October, one part left to dry slightly in well-ventilated rooms. They are then pressed, destemmed and fermented days at 23°C with daily automatic punching down of the cap. Then the wine, the new wine is re-fermented for days on the grape pomace from the Amarone/Recioto.

**Maturation:** in oak casks for months; then to bottle-ageing.

**Alcohol:** 14/15% vol.

**Service:** serve it in large red wine glasses at slightly cooler than room temperature (16°-18°C)

**Food pairings:** Valpolicella Ripasso is a wine that is ideal for substantial everyday dishes, so it goes well with pasta with meat sauces, roast, braised or grilled red meats, and with richly flavoured cheeses.

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).



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## Amarone della Valpolicella DOCG Classico

### A “king” that came about by chance.

Though it is a very popular wine and is famous all over the world, the story of Amarone della Valpolicella is a relatively recent one. In the past, in fact, the most highly-prized wine of the zone was Recioto, a sweet red wine made from partly dried grapes, whose style depended on the producer's ability to interrupt the fermentation at the right time to maintain a suitable sugar content in the wine. But one day, in the early 1930s, a distracted cellar master forgot to rack off a cask of Recioto, so that the fermentation carried on and all of the grape sugars in the wine were transformed into alcohol. What was left at the end was a full-bodied and highly scented red wine, but one that was totally dry. Amarone della Valpolicella was born.

Contrámalini's Amarone della Valpolicella pays tribute to tradition, but is modern at the same time: it is made from the traditional blend of indigenous grapes, selected by hand with great care, and then left to wither naturally in the winery's drying loft on wooden crates for several months. After vinification, ageing takes place in barrels of various sizes, and the wine then matures for months in bottle prior to being released onto the market. The result is a rich, velvety, well-balanced wine that is surprisingly easy to drink. One should enjoy it one sip at a time, though: great wines should never be hurried.

**Production zone:** Marano di Valpolicella

**Grapes:** Corvina, Corvinone, Rondinella, Molinara and other local varieties.

**Production:** after the grapes have been specially selected and picked by hand in September/October, they are left to dry in wooden crates in well-ventilated rooms for a long period of time. They are then pressed, destemmed and fermented, with maceration of the must on the skins at 20°C and daily automatic punching down of the cap.

**Maturation:** several years, part in oak casks and part in oak barriques. The blending takes place before bottling, which is followed by a further months' bottle-ageing.

**Alcohol:** 16%-17% vol.

**Service:** this rich, full-bodied red wine should be served in large glasses at slightly higher than cellar temperature (17°C).

**Food pairings:** in the Veronese gastronomic tradition, Amarone della Valpolicella is matched with roast or grilled meats, game and mature cheeses.

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).



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## Recioto della Valpolicella DOCG Classico

### The wine of friendship and hospitality

Together with Valpolicella, Recioto is the most significant wine of this zone. It is a sweet red wine, made from a blend of local grapes that have been left to dry on wooden crates in a well-ventilated environment for several months. Fermentation takes place in the depths of winter, at the coldest time of the year, and is very long and slow, but it is interrupted when the right harmony between alcohol, acidity and sugars has been achieved: a balance that only a profound knowledge of the grapes and wine, as well as years of experience, can ensure. The result of all this care and attention is, therefore, a wine with an aroma of cherries and nuances of balmy herbs, sweet spices and chocolate. On the palate it is silky and long. In Valpolicella it is traditionally considered to be the wine of friendship, to be offered cool to any guest who comes to call.



**Production zone:** Marano di Valpolicella

**Grapes:** Corvina, Corvinone, Rondinella, Molinara and other local varieties.

**Production:** the grapes are harvested and selected in September/October, then placed in small wooden crates to dry in well-ventilated rooms for a long period of time. Pressing, destemming and fermentation with maceration at 20°C and daily automatic punching down of the cap. The wine is then drawn off, still with high residual sugar, and the fermentation is arrested with a series of rackings.

**Maturation:** several months in stainless steel tanks and then several months in bottle.

**Alcohol:** 13,5/14,5% vol.

**Serving temperature:** 14°- 16°C

**Food pairings:** desserts with chocolate, cherries or berry fruits; shortbread pastries.

**Bottle size:** 0.50 l.





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# The "Piere del Baldo" Line

Our Veneto IGT and Verona IGT wines

Aimed at an audience of consumers who are looking for new sensory experiences, these are wines with a contemporary character and are also ideal for accompanying international cuisines

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## La Ferna Bianco del Veronese IGT

This white table wine is made from typical grape varieties of the Veneto, to which a brief maceration on the skins adds sensations of nuts and peach and apricot preserves. It can be paired both with salty dishes and fish-based ones.

**Production zone:** Province of Verona

**Grapes:** Garganega, Cortese and Malvasia aromatica

**Production:** the specially selected grapes get a light appassimento on their vines, then they are picked by hand in September/October, then crushed, destemmed and fermented (with maceration for days at 20°C temperature), with daily automatic punching down of the cap.

**Maturation:** several months in stainless steel tanks and a few months in bottle

**Alcohol:** 13/14% vol.

**Serving temperature:** 6° - 8° C

**Food pairings:** delicately flavoured pasta or rice dishes, hors d'oeuvres and seafood main courses, fat cheese and rice salads.

**Bottle size:** 0.75 l.





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## El Rossjn Rosso del Veronese IGT

A fresh, fruity wine, with dominant crisp, cherry-like notes; very easy-to-drink, it is excellent for everyday meals at any time of year.

**Production zone:** Province of Verona

**Grapes:** Corvina, Rondinella, Merlot

**Production:** After being picked by hand in September/October, the grapes are immediately crushed and destemmed, then fermented for several days at 23°C with daily automatic punching down of the cap.

**Maturation:** several months in stainless steel tanks and then in bottle.

**Alcohol:** 12/13% vol.

**Service:** serve it in young red wine glasses at a fairly cool temperature (14°-16°C)

**Food pairings:** serve it throughout a meal

**Bottle size:** 0.75 l.

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## El Gabriol Rosso del Veronese IGT

A wine with a modern, fruity and mellow style but reasonable structure, which can also successfully accompany the dishes of international cuisines.

**Production zone:** Province of Verona

**Grapes:** Rondinella, Ancellotta, Corvina

**Production:** after manual harvesting in September/October, the grapes are crushed, destemmed and fermented for several days at 22°C, with daily automatic punching down of the cap.

**Maturation:** several months in oak barrels and in bottle.

**Alcohol:** 13.5%-14.0% vol.

**Service:** we recommend serving this wine in quite large glasses, at a temperature of 16°- 17°C

**Food pairings:** pasta dishes and risottos, white or red meats, and cold cuts

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).



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## Pa-Sa-Sù! Rosso del Veronese IGT

*Pasasù* is a word in the Veronese dialect that indicates a certain attitude of enlightened nonchalance or tranquil disengagement: “pasa-sù, let it pass, let things be”. That is the advice which inspires this red wine of good body but not overly demanding style, which will also undoubtedly appeal to non-habitual drinkers.

**Production zone:** Province of Verona

**Grapes:** Rebo, Ancellotta, Sangiovese

**Production:** the best selected grapes are harvested in September/October and immediately crushed and destemmed. Fermentation takes place with maceration of the must on the skins at 20°C, with daily automatic punching down of the cap.

**Maturation:** several months in oak casks, followed by several months' bottle-ageing

**Alcohol:** 14/15% vol.

**Service:** we recommend serving this wine in quite large glasses, at a temperature of 16°- 17°C

**Food pairings:** pasta or rice dishes with meat or game sauces, roasts, grilled meats, and cheeses.

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).

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## T. Elis

### Veneto IGT Passito Rosso

A blend of non autochthonous grapes, with a deep scent of small red fruits, a velvet touch but with no sugars.

**Production zone:** Veneto

**Grapes:** Merlot, Rebo, Dindarella, Ancellotta, Sangiovese, Pinot Nero

**Production:** after harvesting, the specially selected grapes are left to dry on racks in well-ventilated rooms for a long period of time. Fermentation is with maceration of the must on the skins, with daily automatic punching down of the cap.

**Maturation:** first, in stainless steel tanks, followed by several months in oak and cherry woods barriques and tonneaux and some months in bottle.

**Alcohol:** 16/17%

**Service:** serve it in large glasses at a temperature of 17°C

**Food pairings:** fruit meat, cheeses aged in marc, cheese cake and tarts with wild berries.

**Bottle sizes:** 0,75 l., Magnum 1,50 l.



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## Rosso Malino Veneto IGT Passito Rosso

A dry red passito wine made with a richer and more unusual blend of grapes. It is a full-bodied, fragrant and elegant wine, with an international style.

**Production zone:** Veneto

**Grapes:** Rebo, Marselan, Corvinone, Cabernet Sauvignon.

**Production:** After careful selection, the grapes are dried in well-ventilated rooms for a long period of time. They are then pressed, destemmed and fermented, with maceration of the must on the skins, at 17°-18°C, with daily automatic punching down of the cap and délestage.

**Maturation:** several months in stainless steel tanks, followed by a few months' bottle.

**Alcohol:** 15,5/16,5% vol.

**Service:** this wine should be served in large glasses at a temperature of 17°C

**Food pairings:** Pasta with meat sauce, T-bone steaks, sausages and grilled meats, fat cheese (pecorino).

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).



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## Raasòl

### Veneto IGT Passito Rosso

Ravazzol is the hamlet where the Contrámalini winery is located, and “Raasòl” is how it is pronounced in the local dialect. It’s a well-structured wine, suitable for accompanying substantial and sophisticated dishes.

**Production zone:** Veneto

**Grapes:** Corvina, Sangiovese, Merlot, Rondinella.

**Production:** harvesting, the grapes are laid down to dry in well-ventilated rooms for a long period of time, then pressed and destemmed. Fermentation takes place with maceration on the skins at 17°-18°C, with daily automatic punching down of the cap and délestage.

**Maturation:** several months in oak casks and barriques, and a few months in bottle.

**Alcohol:** 16/17% vol.

**Service:** this is a full-bodied wine, so we recommend that you uncork it at least two hours before serving it in very large glasses, at not too high a temperature (17°C)

**Food pairings:** it is excellent with stuffed roasts, game and matured cold cuts and cheese

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).





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## Ismaero Veneto IGT Passito Rosso

A rich, mellow red *passito* wine, made from Italian and international grapes and produced using an ancient technique, so as to combine tradition with modernity and satisfy wine lovers in distant lands as well.

**Production zone:** Veneto

**Grapes:** Croatina, Cabernet Sauvignon.

**Production:** after harvesting, the grapes are dried on racks and wooden crates in well-ventilated rooms for a long period of time, then pressed and destemmed. Fermentation with maceration on the skins takes place at 17°-18°C, with daily automatic punching down of the cap and *délestage*.

**Maturation:** years in oak barriques, followed by a few months in bottle.

**Alcohol:** 17/17.50% vol.

**Service:** serve it in large glasses at a temperature of 17°C

**Food pairings:** a wine for drinking at the end of a meal, it goes well with both mature and blue cheeses, dark chocolate.

**Bottle sizes:** 0.75 l. and Magnum 1.5 l.

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## Falà Veneto IGT Passito Rosso

A medium-sweet wine, which is neither completely sweet nor entirely dry. Made with a mix of local and international grape varieties that are dried until the middle of winter, it has an attractive international style that appeals even to those who are not used to drinking rich, well-structured red wines.

**Production zone:** Veneto

**Grapes:** Corvina, Corvinone, Merlot, Molinara.

**Production:** after harvesting, the grapes are dried on racks and wooden crates in well-ventilated rooms for a long period of time, then pressed and destemmed. Fermentation with maceration on the skins takes place at 20°C, with daily automatic punching down of the cap.

**Maturation:** years in oak barriques, followed by a few months in bottle.

**Residual sugar:** 35/50 gr/l.

**Alcohol:** 15.5/16% vol.

**Service:** it is advisable to uncork the bottle an hour before serving the wine in large glasses, at a temperature of 17°C

**Food pairings:** Mature cheeses, accompanied by honeys and jellies. A wine for accompanying conversation at the end of a meal.

**Bottle sizes:** 0.75 l. and Magnums (1.5 l).

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## Campo de Sampin Veneto IGT Passito Rosso

A sweet, full-bodied and well-balanced red wine, which does not need to be paired with any particular type of food but with which you can even risk unusual gastronomic accompaniments, such as with certain Oriental dishes.

**Production zone:** Veneto

**Grapes:** Corvina Veronese, Corvinone

**Production:** the specially selected grapes are picked in September/October and then left to dry in well-ventilated rooms for a long period of time. This is followed by pressing, destemming and fermentation with maceration of the must on the skins at 17°-18°C, with daily automatic punching down of the cap.

**Maturation:** several months in stainless steel tanks, followed by a few months in bottle.

**Residual sugar:** 90/110 gr/l.

**Alcohol:** 13.5/14.5% vol.

**Service:** serve it at a temperature of no more than 16°C

**Food pairings:** Chocolate- and berry fruit-based desserts. Also excellent on its own at the end of a meal.

**Bottle size:** 0.75 l.





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## El Creareto

### Veneto IGT Passito Rosso



A sweet, well-structured red wine, made from an unusual blend of grape varieties and vinified using the traditional *appassimento* (drying) method; it is so completely satisfying and complex that it can even be enjoyed on its own.

**Production zone:** Veneto

**Grapes:** Rebo, Ancellotta, Corvina, Corvinone.

**Production:** after harvesting, the specially selected grapes are left to dry on racks and wooden crates in well-ventilated rooms for a long period of time. This is followed by pressing and fermentation with maceration of the must on the skins at 17°-18°C, with daily pumping over of the must.

**Maturation:** years in oak barriques and tonneaux, followed by a few months in bottle.

**Residual sugar:** 90/110 gr/l.

**Alcohol:** 15/16% vol.

**Service:** serve it in large glasses at 16°C

**Food pairings:** blue cheeses, dry pastries, or bitter chocolate. Excellent also drunk on its own at the end of a meal

**Bottle size:** 0.50 l.

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## Pieba Veneto IGT Passito Bianco

From partially dried typical white grapes of the Veneto, this is an unusual, aromatic and well-balanced sweet wine. It can even be offered well chilled as an aperitif.

**Production zone:** Veneto

**Grapes:** Garganega, Malvasia aromatica and Cortese

**Production:** after careful selection and harvesting by hand, the grapes are left to dry in well-ventilated rooms for a long period of time. This is followed by fermentation with daily automatic punching down of the cap.

**Maturation:** several months in stainless steel tanks, followed by a few months in bottle.

**Residual sugar:** 90/110 gr/l.

**Alcohol:** 13/14% vol.

**Service:** serve it in glasses that are not too large, at a fairly cold temperature (12°- 14° C)

**Food pairings:** it can be matched with cheeses served with acacia honey, or with soft, creamy desserts, fruit salad

**Bottle size:** 0.75 l



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## Passito del Rosario Veneto IGT Passito Bianco

A rich sweet wine that is well-structured and rounded on the palate; offer it to your guests to accompany after-dinner conversation.

**Production zone:** Veneto

**Grapes:** Garganega, Malvasia Aromatica, Cortese.

**Production:** after careful selection during harvesting, the grapes are dried for a long period of time in well-ventilated rooms. This is followed by pressing and destemming, and fermentation with maceration for 3 days, with daily automatic punching down of the cap.

**Maturation:** some years in oak barriques and tonneaux, followed by a few months in bottle.

**Residual sugar:** 90/110 gr/l.

**Alcohol:** 14.5/15.5% vol.

**Service:** serve it at a fairly cold temperature, between 14° and 16°C

**Food pairings:** blue and mature cheeses, dry and almond-based pastries

**Bottle size:** 0.50 l.



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