

— VILLA — LOREN



AMARONE DELLA VALPOLICELLA

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| Wine Type | Red still wine |
| Denomination | Amarone della Valpolicella D.O.C.G. |
| Grapes | Corvina, Rondinella, Corvinone, Others |
| Alcohol (% VOL) | 15% vol. |
| Residual sugar | 6 g./liter |
| Total acidity | 5,6 g./liter |
| Sizes available | 750ml |
| Serving at | 18-20° C |

Method of Production

Grapes are dried in controlled warehouses in hillside locations till January. Fermentation on skin contact with traditional and constant pumping over. Oak wood aging for 24 months.

Tasting Notes

Amarone della Valpolicella is a full-bodied red wine. The long, slow fermentation gives this wine a deep garnet red color, a complex bouquet of cinnamon, cherry jam and walnut and a palate of ripe black cherry fruit with notes of vanilla and coffee on the finish. It pairs perfectly with rich pasta dishes, game and grilled or stewed red meats as well as mature cheeses.

PATTINI



Chianti DOCG

GRAPES VARIETY: 90% Sangiovese, 10% Canaiolo

REGION OF ORIGIN: Tuscany

WINEMAKING: After a soft crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances. After 10-15 days, the wine is separated from the dregs and fermentation is completed in cement tanks.

AGEING: Stainless steel tanks

ALCOHOL: 13% by Vol.

STORAGE: At cellar's temperature (15-18°C/59-64°F)

SERVING TEMPERATURE: 18/20°C

MATCHING: Savoury first courses, roasted and grilled meats.

WINEMAKER'S NOTE: Bright ruby red colour. The bouquet is fragrant and persisting, which reminds immediately of the cherry and the sour black cherry. On the palate, the entry is dry, lightly tannic: with time, it becomes softer and velvety with an agreeable aftertaste.

PATTINI



Chianti Riserva DOCG

GRAPES VARIETY: 90% Sangiovese, 10% Canaiolo

REGION OF ORIGIN: Tuscany

WINEMAKING: After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 28-30°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 10-15 days the wine is separated from the dregs to prevent solubilisations of bitter tannins.

AGEING: In big oak casks of 30-60 HL for 6 months. After bottling, the wine is refined for at least 3 months in bottle.

ALCOHOL: 13,5 % by Vol.

STORAGE: At cellar's temperature (15-18°C/59-63°F)

SERVING TEMPERATURE: 18/20°C

MATCHING: Savoury pastas, grilled or roasted meats, game.

WINEMAKER'S NOTE: Ruby red colour with garnet hues. Subtle bouquet with hints of sour black cherry, wild berries and violet accompanied by vanilla's nuances. On the palate, it's round and full of body, with a persistent and slightly tannic aftertaste.

TERRE DI MARIO

VINO ROSSO ITALIA



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| Grapes: | grapes cultivated only in the country |
| Appellation: | Vino Rosso |
| Production area: | Italy |
| Climate: | Mediterranean climate, with significant diversity all year around along the mountain areas, where there is a fresh temperate climate, and the coastal area, where there is a warm temperate climate. In fact Italy is a peninsula that hosts the highest mountain in Europe (Monte Bianco) and the highest volcano (Etna) |
| Storage time: | some years if correctly cellared |
| Bottle size: | 750 ml |
| Serving temp.: | 18/20 °C |
| Alcohol content: | 13% Vol |



Deep red colour tending towards amber with ageing



In youth it has fresh, varietal aromas that become more complex with the time



Varietal characters are especially blackberry, cherries and ripe fruits in general. A very interesting structure is achieved due to the good balance between the soft tannins and acidity.



It matches well with mature hard cheeses, roasted pork, beef steaks and all game dishes

VINIFICATION: the grapes are harvested, destemmed and vinified with 15 days of maceration in order to extract colour and structure. The fermentations, alcoholic and malolactic, are made in stainless steel tanks at a controlled temperature 25/27 °C.



TERRE DI MARIO

VINO BIANCO ITALIA



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| Grapes: | grapes cultivated only in the country |
| Appellation: | Vino bianco |
| Production area: | Italy |
| Climate: | Mediterranean climate, with significant diversity all year around along the mountain areas, where there is a fresh temperate climate, and the coastal area, where there is a warm temperate climate. In fact Italy is a peninsula that hosts the highest mountain in Europe (Monte Bianco) and the highest volcano (Etna) |
| Storage time: | Two years if correctly cellared |
| Bottle size: | 750 ml |
| Serving temp.: | 8/10 °C |
| Alcohol content: | 11,5% Vol |



Yellow colour with gold nuances



In youth it has fresh, varietal aromas that become more complex with the time



Varietal characters are especially citrus, flowers, lime and green apple notes. Full-body, dry to off-dry wine, it is complex yet still crisp and refreshing



It matches well with fish, white meat and vegetable soups

VINIFICATION: the grapes are harvested, destemmed and vinified within 15 days of maceration. The fermentations, alcoholic and malolactic, are made in stainless steel tanks at a controlled temperature 25/27 °C.



VILLA LOREN



PINOT GRIGIO

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| Wine Type | White still wine |
| Denomination | delle Venezie I.G.T. |
| Grapes | Pinot Grigio |
| Alcohol (% VOL) | 12% vol. |
| Residual sugar | 3 g./liter |
| Total acidity | 6 g./liter |
| Sizes available | 750ml |
| Serving at | 8-10° C |
| Method of Production | Gentle pressing with 18°C fermentation and fining on lees at 8° C for three months. |
| Tasting Notes | Pinot Grigio is a fruity, varietal wine with scents of tropical fruit and enticing floral notes. Pleasantly fresh, it matches perfectly with vegetable soups and grilled white meats. |

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VILLA LOREN



PROSECCO EXTRA DRY

Wine Type Sparkling, Extra Dry

Denomination Prosecco D.O.C.

Grapes Glera

Alcohol (% VOL) 11% vol.

Residual sugar 14 g./liter

Total acidity 5.6 g./liter

Sizes available 750ml

Serving at 6-8° C

Method of Production

Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C. Sparkling fermentation in pressurized stainless steel tanks for one month.

Tasting Notes

Prosecco is an Extra Dry Spumante, fresh and velvety with scents of Golden Delicious apple, pear and acacia blossom: perfect as an aperitif and to liven up a party.

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— V I L L A —
L O R E N



VALPOLICELLA RIPASSO

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|-------------------------|---------------------------------|
| Tipologia di vino | Vino rosso fermo |
| Denominazione | Valpolicella Ripasso D.O.C. |
| Vitigni | Corvina, Rondinella, Corvinone. |
| Alcol (% VOL) | 14% vol. |
| Residuo zuccherino | 7 g./litro |
| Acidità | 5,6 g./litro |
| Formati disponibili | 750ml |
| Temperatura di servizio | 18-20° C |

Metodo di produzione

Dopo attenta selezione di uve Valpolicella dall'elevato contenuto zuccherino, la vinificazione avviene con il sistema "Ganimede" che garantisce la massima estrazione di colore e tannini. Durante l'inverno il vino Valpolicella così ottenuto viene passato sulle bucce non pressate rimaste dalla produzione di Amarone usando la tradizionale tecnica del "Ripasso", che ne aumenta alcol, corpo e profumi. Il vino poi matura in parte in acciaio e in parte in botti per 12 mesi.

Note degustative

Valpolicella Ripasso è un vino secco e di corpo, che presenta complessi sentori di ciliege, frutta a bacca rossa e spezie. L'abbinamento ideale per carni rosse, grigliate e arrostiti, stufati e formaggi, stagionati.

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