



Pietro Clementi was a lawyer in Verona for more than 50 years. He developed a passion for viticulture which involved vineyards plowed by cows, manual pressing of grapes, and hand harvesting. He started a small production in 1969 based out of his house in Verona. In 2002 he invested in modern technologies in the winery to make production easier. This allowed him to begin to sell internationally. Today the winery is lead by his three sons Maria, Maurizio, and Bernardino.

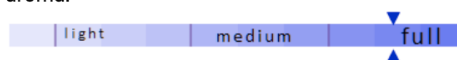
Tasting Notes

Brilliant ruby red color. Aromas of black fruit such as cherry and sour cherry, completed with delicate floral hints of violet and elegant spice such as cloves. The palate is soft, with noticeable freshness and fruit, properly mineral, and with gentle tannin. Soft tannins linger in a long finish.

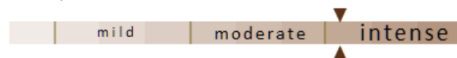
Food Pairing & Enjoyment

Pair with red meat, roasted meat, and fresh cheeses. Best served in balloon wide red glass at 61 - 64°F. Should be open at least 1 hour before serving.

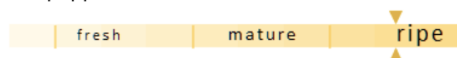
Mouthfeel: Medium to full weight, velvety smoothness, a proper level of alcohol, and mature aroma.



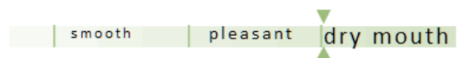
Taste: Moderate high acidity, intense minerality, and savory flavors.



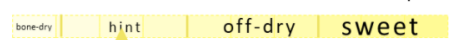
Aroma: Blackcurrant and black cherries, blackberry, and pepper.



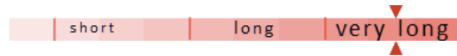
Tannin: Mild and there is no dry-mouth feeling in the finish.



Sweetness: Hint due to the mature aroma profile.



Finish: Long, soft tannins linger.



Technical Data

Production Area Marano di Valpolicella
Appellation Valpolicella Classico Superiore DOC
Varietals Corvina and Corvinone 65%
 Rondinella 30%,
 Molinara 5%
Vineyard Single Vineyard Estate owned
Elevation 1300ft (400m)
Harvest Hand-harvested in October

Vinification

10-day fermentation, then twice a day pumping over and delastage in the middle of the fermentation process. Wine is not filtered then racked 4 times and placed in oak barrels of 30 hl and then barriques of second passage for at least one year.

Farming.....Certified Organic
 Aging.....French oak 30 hl
 Production.....3000/year
 Alcohol.....13.5%
 Residual Sugar.....0.2gr/l
 Acidity.....5.6g/L
 Cellaring capacity.....10 years