



NEBBIOLO PIEMONTE

BARBERA PIEMONTE

CORVINA VENETO

BAROLO, BARBARESCO

BARBERA D'ASTI

VALPOLICELLA, AMARONE, RECIOTO

MODERATE CLIMATE (Northern Italy)

NEBBIOLO

BAROLO DOCG
BARBARESCO DOCG

FLAVOUR



Very good and outstanding example



MATURATION Oak maturation is common (new & old barrels)

BLENDED Typically single varietal

BARBERA

BARBERA D'ASTI DOCG

FLAVOUR



MATURATION Many are unoaked and fruity. Some matured in oak barrels.

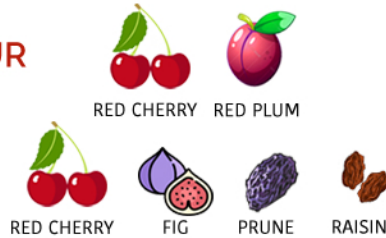
BLENDED Typically not blended

CORVINA

FLAVOUR

VALPOLICELLA DOC
VALPOLICELLA CLASSICO DOC

AMARONE della Valpolicella DOCG
made from 'Appassimento' method

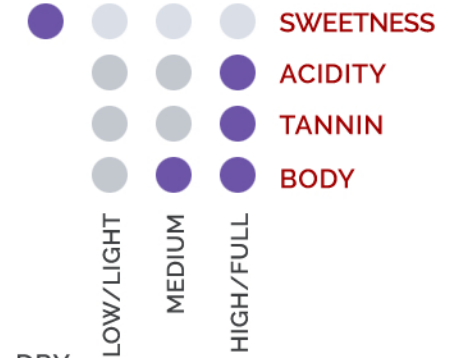


MATURATION Can be for early drink. Very good/outstanding examples can age.

BLENDED Single varietal but often blended with local grapes varieties.

ON THE PALATE

DRY



DRY



DRY



From Corvina
Using Fresh Grapes
VALPOLICELLA
VALPOLICELLA CLASSICO

Using the Appassimento Method
AMARONE della Valpolicella
RECIOTO della Valpolicella

Nebbiolo, Barbera Piemonte
Barolo, Barbaresco Barbera

Corvina Veneto
Valpolicella
Amarone
Recioto



- NEBBIOLO PIEMONTE**
 - Nebbiolo is the only variety permitted in the wines of **BAROLO DOCG**
 - Barolo** region is the famous horse-shaped valley with steep south-facing vineyards that produces Barolo DOCG
 - BARBARESCO DOCG**: located north-east of Barolo makes similar powerful long-lived wines.
- BARBERA PIEMONTE**
 - BARBERA D'ASTI DOCG** is considered to produce the highest-quality wines of the region.
- CORVINA VENETO**
 - VALPOLICELLA DOC** is a light-bodied simple fruity wine best to be consumed while young.
 - VALPOLICELLA CLASSICO DOC** is from hillier region and has more body and complexity.
 - AMARONE della Valpolicella DOCG** is made from *Appassimento* method that involves picking the grapes and drying them indoors to concentrate their sugars, acids, tannins, and flavours.
 - RECIOTO della Valpolicella DOCG** is a sweet red wine made from partially dried grapes.