



LA DAMA Amarone della Valpolicella Classico DOCG 2010

SUPPLIER: La Dama

AREA OF PRODUCTION: The Veneto, Italy

GRAPES: 65% Corvina, 15% Corvivone, 20% Rondinella

ALCOHOL: 16.0%

SIZE: 6 x 750ML

DRYNESS: 0

AVAILABILITY: SPEC LISTING

CSPC: +882068 Wholesale: \$39.91 Retail \$46.99

La Dama originated from owners Gabriele and Miriam Del Canale's great desire to work in the wine business, and be wine owners of the highest order. They tend two separate lots in the Negrar and Sant'Ambrogio areas, where pergola and spalier cultivations unite under one single mission – to produce top quality grapes, to give their wines the incomparable character that so distinguishes them from the rest. Vineyards include La Dama (where the winery itself rests), Cà Besi, Corbellari, Pozza Ferrera, Le Porte and IL Colombarino, kissed by the sun and the breeze from Lake Garda.

Only the loosest, ripest and best exposed to the sun grapes are placed in traditional drying rooms. The 100 day drying period enriches the sugars, polyphenols and aromatic compounds. Pressing is carried out partly in steel vats and partly in 500 litre barrels. After fermentation, the wine is refined in new vats and barrique casks for 14 months and then in barrels for another 18 months. It is left to refine in the bottle for at least a year before release.

The wine is an intense ruby red with garnet hues. It has a complex aroma of liquor cherries, dried plums, spices and tobacco. Its lengthy taste is warm, full and vigorous.

CERTIFIED ORGANIC



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