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BARDOLINO SUPERIORE

The story of the Azienda Vinicola Valetti started in the early years of 900 with our grandfather Angelo, very small producer of Bardolino before this wine gets today's fame.

Our story is linked to the American dream. Angelo's brother used to send him some money in order to buy the small farm in the locality of Pra Grande at the feet of the village of Calmasino that faces Lago di Garda.

There, he built his house and the small vineyard to sustain the family. His son Luigi established the existent winery and now the steering is in the hands of Stefano, Luca and Davide.

Afterwards, we still remain a family run winery situated at the heart of the Classical Production Area of Bardolino that wants to obtain the best of the grapes of Bardolino putting together tradition and technology.

We use only grapes from the restricted Bardolino Classic Zone, that one more intended to the cultivation of the grape, where the gravely soil of the morainic hills and the particular microclimate of the Garda Lake allow to obtain a superior quality product. The transformation of these grapes to wine is made from the Valetti Wine Farm with the best care and only aims to maintain the original excellence of the pressed grapes, which main part comes from vineyards more than thirty years old.



### Valpolicella DOC

Type: Red Grapes: Corvina, Rondinella,, Sangiovese Alcohol content: 12,5% alc/vol.

A full and appealing red wine, with good structure and persistence. On the nose reveals intense notes of blackberry and cherry.

Fresh and well bodied, ideal for every meal.

It works well with first courses with meat sauces, baked pasta dishes and red meats.



### Valpolicella Ripasso Superiore DOC

Type: Red Grapes: Corvina, Corvinone, Rondinella Alcohol content: 13,5% alc/vol.

Elegant and bodied red wine, enriched on the grapes of Amarone. Its bouquet settles on notes of cherry and red little fruits under spririt.

We recommend it for formal or convivial lunches.

Its broad and enveloping structure pairs to grilled red meats, roasts and mate. Try it with aged cheeses too.



#### Amarone della Valpolicella DOC

Type: Red Grapes: Corvina, Corvinone, Rondinella Alcohol content: 15% alc/vol.

The grapes after four months of drying, result in a structured red wine with a remarkable personality. Complex and elegant offers on the nose a rich bouquet of cherry under spirit and a wide range of sweet spices scents.

Perfect companion for gala dinners and for your most special occasions.

Structured and gentle perfectly matches with rich dishes of red meats and game. We suggest you to taste it with very aged cheese.



#### Bardolino Classico DOC

Type: Red Grapes: Corvina, Rondinella, Sangiovese Alcohol content: 12,5% alc/vol.

Fresh and appealing red wine, with a gentle structure, shows a rich bouquet of wood berries and violet. Characteristic bitter almond background.

Enjoyable light red wine, we suggest it for every meal at home or with friends.

Ideal with rich pasta dishes, white meats, salumi and semi-fresh cheeses.



### Bardolino Superiore Classico DOCG

Type: Red Grapes: Corvina, Corvinone, Rondinella, Sangiovese Alcohol content: 13,5% alc/vol.

Elegant and bodied red wine, from partially dried grapes, its bouquet settles on notes of red ripened fruits.

Elegant and full bodied, ideal for both formal and informal dinner.

Perfect with hearty red meats, baked or braised, game and cheeses.



### Bardolino Chiaretto Classico DOC

Type: Rosè Grapes: Corvina, Rondinella, Molinara, Sangiovese Alcohol content: 12.5% alc/vol.

Delicate and fragrant, this rosè wine expresses a precise personality. Fresh and vibrant on the palate, with raspberry and little red fruits aromas.

Elegant and crispy, we recommend it as the wine of choice for summer lunches and dinners with friends.

Perfectly matches with light dishes of fish or meat, pasta or pizza.



### Bardolino Chiaretto Spumante DOC

Type: Sparkling Rosè Grapes: Corvina, Rondinella, Molinara, Sangiovese Alcohol content: 12,5% alc/vol.

Sparkling version of Bardolino Chiaretto, with a fine and persistent perlage. Fresh and vibrant on the palate, with floreal notes.

Elegant and crispy sparkling rosè, Excellent as an aperitif, it wonderfully matches horsd'oeuvres, light dishes, as well as any convivial moment.



# Lugana DOC

Type: White Grapes: Lugana Alcohol content: 12,5% alc/vol.

Fine and elegant white wine, with an intense, complex bouquet featuring fruity and floral notes of apricot - peach and acacia.

The ideal wine to impress, we recommend it for elegant and formal occasions.

Versatile and foodfriendly, its minerality and taste pairs well with seafood first courses, white meats, baked or grilled fish.



## Custoza DOC

Type: White Grapes: Garganega, Trebbiano, Cortese, Malvasia. Alcohol content: 12,5% alc/vol.

Crispy and vibrant white wine, with an intense, complex bouquet featuring fruity and floral notes of apple and acacia.

An ideal daily companion, we recommend it as the wine of choice for summer lunches and dinners with friends.

Versatile and foodfriendly, Custoza pairs well with seafood first courses, soups or starters.



### Lotario Merlot - Cabernet IGT Veneto

Type: Red Grapes: Merlot, Cabernet Sauvignon Alcohol content: 13% alc/vol.

Elegant and bodied red wine, from a mix of Merlot and Cabernet Sauvignon grapes. The bouquet is intense, with pleasant fragrance of cut and sodies.

We recommend it for formal and business lunches.

Its broad and enveloping structure pairs to grilled or roasted strong red meats, roasts and lamb. Try it with porcini mushrooms and aged cheeses too.



Cabernet Sauvignon



#### Pardàli Cabernet IGT Veneto

Type: Rosso Grapes: Cabernet Sauvignon Alcohol content: 13% alc/vol.

The ruby color with violet glares gives an immediate sensation of density and force to this important red wine made from grapes Cabernet Sauvignon.

The spice of barrique, sagely measured, gives softness and elegance without covering the primary aroms of herbaceous and mature fruit.

Its broad and enveloping structure pairs to grilled or roasted strong red meats, roasts and lamb. Try it with porcini mushrooms and aged cheeses



ASSITO BIAN

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Type: Bianco passito dolce Grapes: Cortese e Garganega Alcohol content: 12,5% alc/vol.

Gold yellow sweet white, at the nose intense notes of honey and white flowers, enriched by the wood, the taste smooth like silk.

It is a wine rich of emotions, truly sun drops to drink.

Suitable as a dessert wine, it is wonderful as meditation wine.