



TENUTE FALEZZA

*Family*

# TWO LEGACIES. ONE VISION. EXCEPTIONAL WINES.

At Tenute Falezza, we honor our heritage while embracing the future. Our estate wines reflect the richness of our land, the craftsmanship of generations, and a passion that never fades.





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# AMARONE DELLA VALPOLICELLA DOCG

It is the king of Veronese wines and more. Only the best grape clusters are carefully selected and laid on drying racks until January. The elevation in wood, of which only a small part is new, is ideal for bringing this prestigious wine to the right maturity. For further refinement, we are required to age it in bottles. An excellent result, a wine that can surpass 10-15 years without losing its quality.



## GRAPE VARIETIES

Corvina 50%, Corvinone 20%, Rondinella 25%, Oseleta 5%



## SOIL

Clay-limestone of alluvial origin



## ALTITUDE

150-300 m a.s.l.



## TRAINING SYSTEM

Veronese pergola



## HARVEST

By hand in September  
Drying: for 90 days on the fruit racks



## VINIFICATION

Crushing and destemming  
Fermentation: 30 days in stainless steel



## AGING

30 months in French oak barrels, of which 70% are new (25 hl) and 30% are second-fill (225 l)  
Refinement: 8 months in bottle



## TASTING NOTES

**Color:** deep ruby red with a pleasant garnet edge due to aging

**Nose:** ripe fruit, cherries in spirit, plums, dried fruit and sweet spice, with a delicate, intriguing acidity.

**Palate:** full-bodied, round, harmonious, long finish. Leaves the mouth clean and pleasantly satisfied.



## FOOD PAIRINGS

Pairs well with meat dishes, game, strong cheeses and spicy foods. It is also recommended to enjoy it in good company, even outside of meals... among pleasant conversations, as it will be a delightful surprise.



ALCOHOL: 16%





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# VALPOLICELLA SUPERIORE DOC



“ In the 1950s and 60s, it was among the best-known and most renowned wines in the world. Its bright color, bold taste, fresh fruit and pleasant acidity recall cherries and raspberries, with an elegant light red hue. Hemingway, a great wine enthusiast, defined it “cordial like the home of a brother with whom one agrees.” ”



## GRAPE VARIETIES

Corvina 50%, Corvinone 20%,  
Rondinella 20%, Oseleta 10%



## VINIFICATION

Crushing and destemming  
Fermentation: 20 days  
in stainless steel



## SOIL

Clay-limestone  
of alluvial origin



## AGING

12 months in French oak barrels  
(500 l)  
Refinement: 4 months



## ALTITUDE

150–300 m a.s.l.



## TASTING NOTES

Color: deep ruby red, intense  
Nose: hints of red fruits, violet,  
cherries and fresh raspberries,  
pomegranate, sour cherry,  
black pepper  
Palate: dry, bold, soft tannins  
and well-balanced. Its flavor makes  
it very pleasant, also as an aperitif



## TRAINING SYSTEM

Veronese pergola



## FOOD PAIRINGS

Pairs well with Italian appetizers  
(prosciutto and melon, salami and cheeses, etc.),  
white and red meats, all types of pasta.  
Also great with pizza.

## HARVEST

By hand in September  
Drying: for 20 days  
on the fruit racks

ALCOHOL: 14%

