

# Tuffo™

*Denominazione di Origine Controllata*



*Verona, Italy*



## 2011 Pinot Grigio

Indicazione Geografica Tipica

The Tuffo Pinot Grigio vineyards are situated in the North Eastern section of Verona. Juice is left on the lees for up to 2 weeks and then goes through a light filtration to retain its natural flavor characteristics. This lightly oaked Pinot Grigio is fermented in oak barrels and finished in stainless steel tanks.

Vineyard Region	Veneto region, in province of Verona and Treviso.
Region Characteristics	Calcareous and marly soil, with alluvial residuals of medium blend.
Variety	100% Pinot Grigio
Analysis	Alc/Vol: 12.5% T.A.: 5.45 g/L pH: 3.10
Peak Drinking	2011-2014
Food Matches	Pairs best with appetizers, light pasta's grilled vegetables and seafood.



**Color** Light straw

**Nose** Aromas of pear, citrus, blossom flowers and slight hint of toasted oak.

**Palate** Notes of granny smith apples and zing of lemon on the finish. This is a pleasantly fresh and harmonious wine with well balanced acidity.

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## 2010 Soave

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The Tuffo Soave vineyards are situated in the North Eastern section of Verona. Juice is left on the lees for up to 2 weeks and then goes through a light filtration juice to retain its natural flavor characteristics.

Vineyard Region	Soave area in North Eastern Verona
Region Characteristics	The volcanic tuff and limestone soil have created an excellent terroir for the vines.
Variety	80% Garganega, 20% Trebbiano di Soave
Analysis	Alc/Vol: 12% T.A.: 5.45 g/L pH: 3.10
Peak Drinking	2011-2014
Food Matches	Pairs best with appetizers and pasta courses like risotto and most seafood dishes.



- Color** Light straw
- Nose** Delicate aromas of lemon and citrus fruits followed by almond which is typical for these varietals.
- Palate** This wine is light to medium bodied with a soft palate and crisp finish.

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## 2010 Valpolicella

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The vineyards are located in the Valpolicella Hills in Northern Verona. The grapes undergo traditional pressing, with macerations on the skins and the addition of selected yeasts. Fermentation lasts about 12 days and takes place at a controlled temperature of 22-23°C. After malolactic fermentation, the wine is held in stainless steel tanks until bottling to retain its fruit and crispness.

Vineyard Region	Valpolicella Hills, Verona
Region Characteristics	Vineyards contain alluvial and calcareous soil, with clay.
Variety	70% Corvina Veronese, 20% Rondinella 10% Corvinone
Analysis	Alc/Vol: 12% T.A: 5.80 g/L pH: 3.22
Peak Drinking	2011-2014
Food Matches	Ideal with pasta dishes, roasted meats, game and cheeses.



**Color** Medium ruby-red.

**Nose** Juicy and soft, with lively cherry-like perfume. Hints of plum and tea play on the mid-palate.

**Palate** Youthful, medium-bodied wine with a fresh, lifted finish.

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## 2008 Amarone della Valpolicella

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The vineyards are located on the hillside of Valpantena in North Eastern Valpolicella. With its first release in 1959 the Amarone is obtained from the best bunches of grapes that are harvested by hand, separated as not to touch and left to raisin in wooden racks for 90 days. After raisining, the grapes increase in sugar extracts by 25-30%. At the end of January the grapes are pressed and left to ferment for 25-30 days. After the final press the wine is racked into stainless steel tanks where malolactic fermentation takes place. Afterwards, the wine is aged for 18-20 months in a combination of small French oak barrels and Italian cherry wood casks before going into bottle. Once in bottle, with wine ages another 2-4 months before being released.

Vineyard Region	Hillside of Valpantena in North Eastern Valpolicella.
Region Characteristics	Vineyards contain alluvial and calcareous soil, with clay.
Variety	65% Corvina, 25% Rondinella 5% Corvinone, 5% Negrara
Analysis	Alc/Vol: 15% T.A.: 6.0 g/L pH: 3.48
Peak Drinking	2012-2016
Food Matches	Excellent with grilled meats, stews and rich cheeses.



**Color** Deep ruby-red.

**Nose** Vibrant fragrances of currant, blackberries and sweet almonds. Warm and rich, with subtle hints of Vanilla.

**Palate** A full-bodied wine with silky tannins and a long, lingering finish.