



Azienda Agricola  
**Bonazzi Dario e Fabio**

## OSELETA ROSSO VERONESE IGT

**Production Area:** the classical area of Valpolicella and the inland of the Garda Lake area

**Average age of plants:** 35 years

**Soil:** tufaceous and clay

**Grapes:** 100% oseleta

**Breeding system:** pergola veronese and guyot

**Winemaking:** fermentations lasts 20 days, thanks also to the higher sugar concentration due to the 70 days drying process of the grapes

**Harvest:** Manual harvest from mid- September with careful selection of the grapes, that are left to rest inside the winery for 70 days

**Aging:** 60 months in Slavonian oak casks

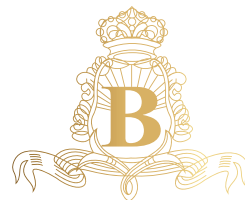
**Pairing:** game-based first courses, such as tagliatelle with wild boar or duck; meat-based main courses favoring lean cuts; medium to high seasoned cheeses also paired with honey and jams

**Organoleptic Analysis:** powerful, intriguing, decisive; intense red color with garnet reflections, hints of red fruits, spicy and slightly balsamic finish; there are hints of pastry cream, chocolate, vanilla; the finish, on the other hand, is fuller and reminiscent of almond and plum

**Analytical Data:** 15%

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## BARDOLINO DOC

**Production Area:** From our vineyards located east of Lake Garda in the Classic area, in the municipalities of Cavaion Veronese and Bardolino

**Soil:** Morenic, Calacero, Skinny and Sandy with Gravel

**Grapes:** Corvina 40%, Rondinella 30%, Molinara 15%, form the basis of other native vines to complete

**Breeding System:** pergola veronese

**Average age of plants:** 20 years

**Harvest:** Manual harvest from mid-September

**Winemaking:** Crushing with de-stemming and fermentation at controlled temperature

**Aging:** In steel

**Organoleptic Analysis:** Bright red color, scent of ripe red fruit with floral hints of violet

**Pairing:** Pasta, white meats and medium-aged cheeses

**Analytical Data:** 12,50%



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## PINOT GRIGIO DOC DELLE VENEZIE

**Production Area:** Calmasino (first inland village in the eastern Garda area near Bardolino)

**Soil:** Gravel, Clay

**Grapes:** 100% pinot grigio

**Breeding system:** guyot

**Average age of plants:** 20 years

**Harvest:** Manual harvest in the first week of September

**Winemaking:** A brief cold maceration is carried out in the press. The pressing operation is carried out very slowly so that the must obtained already has a high degree of purity and clarity. Fermentation follows, slowly and at a controlled temperature, in inert stainless steel containers. The fermentation starts from selected yeasts and optimal for obtaining a structured and fragrant white wine

**Aging:** At the end of fermentation, the wine is left to age on the yeasts of the stainless steel containers, after which it is bottled and stored in the cellar for 3 months

**Organoleptic Analysis:** The color is intense yellow with pink and copper reflections, typical of this wine and derived directly from the color of the grapes, in fact the skins have a characteristic copper color. The scent is intense, in particular we find fruits with white and yellow pulp and flowers such as hawthorn and jasmine, with particular notes of almond. The palate is full-bodied, enveloping, with a pleasant sweetness and freshness that make it





round and balanced

**Pairing:** Vegetable appetizers, fish first courses, grilled vegetables

**Analytical Data:** 13%



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## CUSTOZA DOC

**Soil:** Morenic, Calacero, Skinny and Sandy with Gravel

**Grapes:** Trebbiano Toscano 50%, Garganega 50%

**Breeding System:** guyot

**Average age of plants:** 20 years

**Harvest:** Manual and early harvest with selection of the grapes

**Winemaking:** The grapes are subjected to crushing and de-stemming at a controlled fermentation temperature of 12 ° C

**Aging:** In steel

**Organoleptic Analysis:** pale yellow color with light green shades; fresh and intense floral scent with notes of white-pulp fruits like banana, apple, peach

**Pairing:** Excellent wine for a quick kitchen, to accompany a light meal, excellent with appetizers

**Analytical Data:** 12,50%



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## PROSECCO DOC TREVISO EXTRA DRY

**Soil:** clayey and calcareous

**Grapes:** 100% glera

**Breeding system:** guyot

**Average age of plants:** 15 years

**Harvest:** manual harvest from the beginning of September

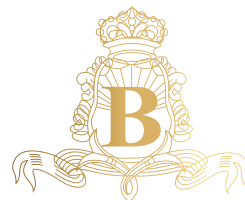
**Winemaking:** classic white vinification with reductive technique, fermentation on clean must at controlled temperature with selected yeasts. The froth is taken in autoclave following the short Charmat methodology

**Aging:** //

**Organoleptic Analysis:** pale yellow with greenish reflections with a brilliant froth and a fine and persistent perlage. Fresh fruit and exotic hints of pineapple and banana characterize the scent. Soft and creamy to the taste

**Pairing:** ideal as an aperitif, pairs really good with fish-based dishes

**Analytical Data:** 11,50%



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## **BARDOLINO CHIARETTO SPUMANTE DOC BRUT**

**Production Area:** Lake Garda area, municipality of Bardolino in the hilly hamlet of Calmasino

**Soil:** clay

**Grapes:** 40% corvina, 20% rondinella, 20% San Giovese, 20% Molinara

**Breeding system:** guyot

**Average age of plants:** 15 anni

**Harvest:** manual harvest from the end of August

**Winemaking:** vinification in steel tanks, following the Martinotti-Charmat method. The first fermentation allows to obtain an excellent fruity base with an intense pink colour. On this basis, the second fermentation is carried out (always in stainless steel), from which a fine and delicate perlage is obtained

**Aging:** //

**Organoleptic Analysis:** pink colour reminiscent of all the fruit found in the mouth at the time of tasting; bright reflections, fine perlage. The balanced acidity makes it pleasant and drinkable

**Pairing:** excellent served fresh (below 10 ° C), a perfect companion to appetizers and fish dishes. Even in combination with fresh vegetables and grilled meats, it expresses its full potential

**Analytical Data:** 12,50%





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## BARDOLINO CHIARETTO DOC

**Production Area:** From our vineyards located east of Lake Garda in the Classic area, in the municipalities of Cavaion Veronese and Bardolino

**Soil:** Morenic, Calacero, Skinny and Sandy with Gravel

**Grapes:** 40% corvina, 20% rondinella, 20% San Giovese, 20% Molinara

**Breeding System:** Pergola Veronese

**Average age of plants:** 20 years

**Harvest:** Manual and early harvest with selection of the grapes

**Winemaking:** The grapes are subjected to crushing and de-stemming at a controlled fermentation temperature of 12 ° C

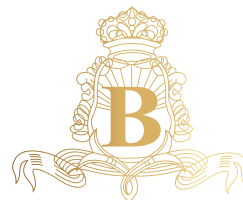
**Aging:** In steel

**Organoleptic Analysis:** Pale pink color, fresh and intense floral scent with notes of yellow-pulp fruits

**Pairing:** Excellent wine for a quick kitchen, to accompany a light meal, excellent with appetizers

**Analytical Data:** 12,50%





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## LUGANA DOC

**Soil:** Gravel, Clay

**Grapes:** 100% Trebbiano di Lugana

**Breeding system:** guyot

**Average age of plants:** 20 years

**Harvest:** Manual harvest in the first week of September

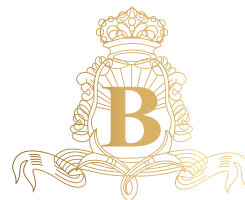
**Winemaking:** A brief cold maceration is carried out in the press. The pressing operation is carried out very slowly so that the grape must obtained already has a high degree of purity and clarity. Fermentation follows, slowly and at a controlled temperature, in inert stainless steel containers. The fermentation starts from selected yeasts and optimal for obtaining a structured and fragrant white wine

**Aging:** At the end of fermentation, the wine is left to age on the yeasts of the stainless steel containers, after which it is bottled and stored in the cellar for 3 months

**Organoleptic Analysis:** The color is intense yellow. The scent is intense, in particular we find fruits with white and yellow pulp and flowers such as hawthorn and jasmine, with particular notes of almond. The palate is full-bodied, enveloping, with a pleasant sweetness and freshness that make it round and balanced

**Pairing:** Vegetable appetizers, fish first courses, grilled vegetables

**Analytical Data:** 13%



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## FAMEJA ROSSO VERONESE IGT

**Production Area:** From our vineyards located on the hills of San Pietro in Cariano, in the Valpolicella Classica

**Soil:** tufaceous and clay

**Grapes:** San Giovese 45%, Corvina 30%, Cabernet Franc 25% Breeding

**System:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** Manual harvesting from mid-September

**Winemaking:** Fermentation at controlled temperature 15 ° C in steel tanks with continuous delestage

**Aging:** In steel

**Organoleptic Analysis:** Characteristic bright red, with fresh and delicate aromas, with hints of cherry and black cherry

**Pairing:** First courses, fresh cheeses; it can also be served fresh

**Analytical Data:** 13,50%



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## VALPOLICELLA CLASSICO DOC ETICHETTA VIOLA

**Production Area:** From our vineyards located in the heart of the classic Valpolicella

**Soil:** tufaceous and clay

**Grapes:** Corvina Veronese 65%, Rondinella 20%, Molinara 15%

**Breeding System:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** Manual harvesting from the end of September

**Winemaking:** Fermentation at controlled temperature 15 ° C in steel tanks with continuous delestage

**Aging:** In steel

**Organoleptic Analysis:** Ruby red color with fruity notes of cherry and small red fruits

**Pairing:** First dish, white meats and fresh cheeses

**Analytical Data:** 13,50%

**Notes:** well defined aroma of cherry with fresh and vegetable notes. These two characteristics are due both to the young age of the vines and to the optimal exposure of the vineyard (south-east, low hills, position: between San Pietro in Cariano and Fumane, limited size 1.5 hectares that allows us to manage all the operations in the vineyard, always manual, during the day. In this way we can guarantee uniformity of the raw material obtained, managing everything in one working day and having a limited surface area, the plants are always at the same point of ripeness and we can treat the vineyard as a unit)





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## VALPOLICELLA CLASSICO SUPERIORE ETICHETTA VIOLA

**Production Area:** From our vineyards located between the towns of San Pietro in Cariano and Fumane

**Soil:** tufaceous and clay

**Grapes:** Corvina Veronese 65%, Corvinone 20%, Rondinella 10% and other autochthonous vines known since pre-Roman times 10%

**Breeding System:** pergola veronese

**Average age of plants:** 40 years

**Vendemmia:** In order to create an optimal microenvironment at overripe, careful green pruning operations are carried out. This is fundamental because the plant always selects efficiently where to send resources and where to take them from, in fact you can distinguish zones or sites of the plant that are called source and other sinks, precisely for this difference in creating or taking resources. The bunch turns out to be a source organ, i. e. where it is necessary to send resources until it is fully ripe, after which its role changes. In fact, going towards the end of the season, with the beginning of autumn, the plant is in scarcity of resources and therefore the bunch becomes a sink, i. e. the resources necessary for sustenance are taken directly from the bunch. The latter serves for the shoots still present, the leaves and other vegetative organs of the plant. Therefore, by pruning, some organs are removed that during the vegetative season are source, therefore they are fundamental to create resources thanks also to the chlorophyll photosynthesis, but with the





advance of the vegetative season they become sink removing important resources from the bunch (in fact the shoots dry up, the chlorophyll photosynthesis is scarce and cannot completely cover the plant's requirements). With this operation it is possible to maintain resources in the bunch and thus ensure optimal quality

**Harvest:** Manual harvesting from the first days of November

**Winemaking:** Soft pressing with 18 days maceration at a controlled temperature of 20 ° C with continuous pumping over Aging: 36 months in Slavonian oak barrels

**Organoleptic Analysis:** Bright ruby red color, with an intense flavor and aromas of overripe red fruit

**Pairing:** White and red meats, fresh and aged cheeses

**Analytical Data:** 15.5%



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## VALPOLICELLA CLASSICO DOC SUPERIORE RIPASSO ETICHETTA VIOLA



**Production Area:** From our vineyards located between the towns of San Pietro in Cariano and Fumane

**Soil:** Tufaceous, clay

**Grapes:** Corvina Veronese 60%, Corvinone 20%, Rondinella 10% and other autochthonous vines known since pre-Roman times 10%

**Breeding system:** pergola veronese

**Average age of plants:** 40 years

**Harvest:** Manual harvesting from the end of September

**Winemaking:** At controlled temperature in steel for about 10 days. This wine is subsequently refermented on the sweet pomace of Recioto for 13/16 days with continuous daily pumping over

**Aging:** For 24 months in Slavonian oak barrels and for 6 months in bottle

**Organoleptic Analysis:** Intense ruby red color, rich and spicy scent with hints of coffee and liquorice

**Pairing:** Red meat in general and fresh and medium-aged cheeses

**Analytical Data:** 15,50%



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## AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA ETICHETTA



**Production Area:** From our vineyards located between the towns of San Pietro in Cariano and Fumane

**Soil:** Tufaceous, clay

**Grapes:** Corvina Veronese 60%, Corvinone 20%, Rondinella 10% and other autochthonous vines known since pre-Roman times (10%)

**Breeding system:** pergola veronese

**Average age of plants:** 40 years

**Harvest:** Manual harvest from the end of September with careful selection of the grapes

**Winemaking:** After drying for 4 months, the grapes are crushed and then fermented in Slavonian oak barrels for about 30 days

**Aging:** 4 years in Slavonian oak barrels and then in bottle for about 1 year

**Organoleptic Analysis:** intense red color, with dark orange tones; intense aroma of cherry and plum jam; on the palate it is a velvety with an incredible smooth tannin

**Pairing:** Perfect with braised stews and grilled red meat, aged cheeses

**Analytical Data:** 16,50%



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## **RECIOTO DELLA VALPOLICELLA CLASSICO DOCG ETICHETTA VIOLA**

**Production Area:** From our vineyards located in the heart of Valpolicella Classica, a hilly area

**Soil:** tufaceous, clayey and calcareous with south-west exposure from 150 to 300 meters above sea level

**Grapes:** Corvina Veronese 65%, Rondinella 20%, Molinara 5%, the remaining 10% are native vines already known in the pre-Romanesque era

**Training system:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** manual harvest from the end of September with careful selection of the grapes; the grapes are directly placed in boxes and then taken to the fruit room to dry for 3 months

**Winemaking:** fermentation lasts 40 days in containers 1500 litres. The temperature is brought to 10°C and then stabilized at 15°C. Depending on the year, partial destemming is carried out between the end of January and the end of February. After two decantations, the clean wine is transferred to wood

**Aging:** in Slavonian oak barrels of various capacities (from 1500 liters at 30 hl) for 3 years

**Organoleptic analysis:** Purple red colour, full, long finish, warm and velvety; light hint of cocoa and spices

**Pairing:** desserts with cream, panettone, pandoro di Verona, cakes such as Sacher and shortcrust pastry but also alone as an end to a meal

**Analytical data:** 15%





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## VALPOLICELLA CLASSICO DOC SUPERIORE RIPASSO ETICHETTA RAME

**Soil:** Hilly vineyard 330 meters above sea level

**Grapes:** corvina 50%, corvinone 20%, rondinella 20%, croatina 10%

**Average age of plants:** between 27 and 35 years

**Vinification:** fermentation on the marc of the amarone for 20 days

**Fermentation period:** mid February

**Aging:** 36 months in medium-strength barrels, 36 months in 10 hl barrels (all Slavonian oak barrels)

**Food pairing:** hard cheeses, roast beef in a salt crust, beef tartare

**Organoleptic analysis:** light and elegant spicy hints, on the nose hints of plum and cherry jam, custard and cocoa; in the mouth it is soft, enveloping and warm, long and persistent finish, aftertaste can be recognized lightly toasted

**Analytical Data:** 16%



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## VALPOLICELLA CLASSICO DOC SUPERIORE ETICHETTA BLU



**Production Area:** From our vineyards located in the heart of the classic Valpolicella

**Soil:** tufaceous and clay

**Grapes:** Corvina Veronese 65%, Rondinella 20%, Corvinone 15%

**Breeding system:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** Manual harvesting from the end of September with a careful selection of the grapes

**Winemaking:** Fermentation at controlled temperature 18°C with 12 days of maceration

**Aging:** 18 months in Slavonian oak barrels

**Organoleptic Analysis:** Ruby red color with fruity notes of cherry, small red fruits and plum

**Pairing:** First dishes with meat sauce, red meats and cheeses

**Analytical Data:** 14%



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## VALPOLICELLA CLASSICO SUPERIORE RIPASSO DOC ETICHETTA BLU

**Production Area:** From our vineyards located in the heart of the classic Valpolicella

**Soil:** Tufaceous and clayey

**Grapes:** Corvina Veronese 65%, Rondinella 20%, Corvinone 15%

**Breeding system:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** Manual harvest from the end of September with selection of the grapes

**Winemaking:** Crushing and destemming of the grapes immediately after harvesting, fermentation with good maceration with daily pumping over. Refermentation on the pomace of Amarone in January for about 14 days

**Aging:** 18 months in Slavonian oak barrels

**Organoleptic Analysis:** Intense ruby red color, with a fruity taste like sour cherry and notes reminiscent of overripe plum jam

**Pairing:** Excellent with red meats and cheeses

**Analytical Data:** 14,5%



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## AMARONE DELLA VALPOLICELLA CLASSICO DOCG ETICHETTA BLU

**Production Area:** From our vineyards located in the heart of the classic Valpolicella

**Soil:** Tufaceous, clay

**Grapes:** Corvina Veronese 65%, Corvinone 15%, Rondinella 20%, Molinara 5%

**Breeding system:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** Manual harvest from the end of September with careful selection of the grapes

**Winemaking:** the grapes rest for 3 months, so they lose almost all the water inside them. According to the years, from the end of January to the end of February with roller crusher operating a partial de-stemming

**Aging:** 24 months in Slavonian oak barrels

**Organoleptic Analysis:** Intense ruby red color, with a fruity taste like sour cherry, slight hint of cocoa and spices. The finish is balmy and intense. Pairing Red meats, first dishes also with vegetables and middle-aged cheeses

**Analytical Data:** 15,5%



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## RECIOTO VALPOLICELLA CLASSICO DOCG ETICHETTA BLU



**Production Area:** From our vineyards located in the heart of the classic Valpolicella, hilly area

**Soil:** Tufaceous, clay and limy with south-west exposure from 150 to 300 meters above sea level

**Grapes:** Corvina Veronese 65%, Rondinella 20%, Molinara 5%, Others 10%, are all native vines, already known in pre-Roman times

**Breeding system:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** 40 days, with 2 weekly replacements. After two decantings, clean wine (around May / June) is transferred in wood both new and small capacity (20%) and 1500 liters barrels

**Winemaking:** According to the years, from the end of January to the end of February with roller crusher operating a partial de-stemming. Fermentation takes place in 1500 liter containers; the temperature is brought to 10 ° C and then stabilizes around 15 ° C

**Aging:** Over 8 months in the bottle

**Organoleptic Analysis:** Full, long, warm and velvety, sweet with a slight hint of cocoa and spices, it recalls all the hints of smell, the very long finish leaves the mouth satisfied

**Pairing:** Sweets with a little cream and cream, panettone, pandoro di Verona, pies and pastafrolle (Sacher), is captivating if siped out in sweet company

**Analytical Data:** 14%



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## **SAN NICOLA ROSSO VERONESE IGT**

**Production Area:** From our vineyards located in the heart of Valpolicella

**Soil:** Tufaceous and Argilloso

**Grapes:** Corvina 30%, Cabernet Franc 20%, San Giovese 25%, Corvinone 20%, Oseleta 5%

**Breeding system:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** Manual harvest from mid-October with careful selection of the grapes, which rest in the fruit cellar for 2 months

**Winemaking:** In steel for 20 days, fermentation with controlled temperature and daily pumping over

**Aging:** In oak barrels for 48 months

**Organoleptic Analysis:** Intense ruby red color, with scents of underbrush fruits, nutmeg, spices and delicate hints of vanilla

**Pairing:** Grilled meat and game and medium-aged cheeses

**Analytical Data:** 16%





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## I CREARI ROSSO VERONESE IGT

**Production Area:** From our vineyards located near Lake Garda, in the municipalities of Cavaion Veronese and Bardolino

**Soil:** Tufaceous and clay

**Grapes:** San Giovese 15%, Cabernet Franc 25%, Corvina 20%, Cabernet Sauvignon 25%, Croatina 15%

**Breeding system:** pergola veronese

**Average age of plants:** 30 years

**Harvest:** Manual harvest from mid-September with careful selection of the grapes, that are left to rest inside the winery for 90 days

**Winemaking:** in steel tanks

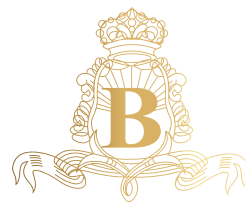
**Aging:** 18 months in Slavonian oak casks

**Organoleptic Analysis:** Bright red color, with scent of small red fruits such as cherry and black cherry with a final note of licorice, intense aroma, spicy

**Pairing:** Ideal for meat dishes, excellent companion of cold cuts

**Analytical Data:** 15%





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## I CREARI ROSSO VERONESE IGT EDIZIONE LIMITATA

**Production Area:** We select the best plants for this limited production starting from our vineyards located east of Lake Garda in the Classic area, in the municipalities of Cavaion Veronese and Bardolino, and in the heart of Valpolicella

**Soil:** Morenico and Calcareo in the area of Lake Garda; tufaceous and clay in Valpolicella

**Grapes:** Corvina 30%, Corvinone 20%, Cabernet Sauvignon 15%, Croatina 15%, Oseleta 15%, Dindarella 5%

**Breeding system:** pergola

**Average age of plants:** 50 years

**Harvest:** Manual harvest from the 20th of October with careful selection of the grapes, which rest in the fruit tree for 4 months

**Winemaking:** In Slavonian oak barrels for 30 days

**Aging:** In Slavonian oak barrels for 60 months

**Organoleptic Analysis:** Intense ruby red color with violet hues, hints of red fruit jams, especially raspberries but also notes of ginger, wood and spices; an elegant and velvety wine with an enviable and important structure

**Pairing:** Red meats, very aged cheeses and cured meats

**Analytical Data:** 16%

**Note:** This wine is not produced every year but only in the years where the climatic conditions are excellent





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## EL DARIO ROSSO VERONESE IGT

**Production Area:** From our vineyards located in the heart of the classic Valpolicella and east of Lake Garda in the classic area, in the municipalities of Cavaion Veronese and Bardolino

**Soil:** calcareous with dry terraces (250mt above the sea level)

**Grapes:** Corvina 15%, Croatina 20%, San Giovese 20%, Oseleta 20%, Cabernet Sauvignon 25%

**Breeding system:** double pergola, total grassing of the vineyard

**Average age of plants:** 40 years

**Harvest:** The grapes are harvested at the beginning of September, by hand with careful selection of the grapes and layer in stalls; the grapes will rest in the drying room for 130 days

**Winemaking:** at the end of January, fermentation in Slavonian oak barrels

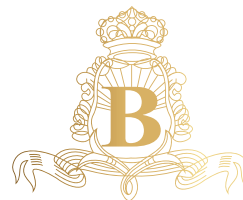
**Aging:** In Slavonian oak barrels for 6 years, then in bottle for 12 months

**Organoleptic Analysis:** purple red color, with scents of ripe red fruit, spicy aromas of black pepper and hints of chocolate

**Pairing:** first courses seasoned with truffle and game, grilled red meats and aged cheese

**Analytical Data:** 16,5%





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## **SOFIA PASSITO BIANCO IGT**

**Production Area:** From our vineyards located in Cavaion (VR).

**Grapes:** Garganega 80%, Malvasia 20%

**Breeding System:** Pergola

**Average age of plants:** 15 years

**Harvest:** Manual harvest beginning in October in crates

**Refinement:** Withering for about 100 days. Aging for 2 years in Barriques.

**Organoleptic Analysis:** Full-bodied, with sensations of honey, candied fruit, and notes of vanilla.

**Pairing:** Ideal with small dry pastries, perfect for cheerful company as a conversation wine.

**Analytical Data:** 14%





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## OLIO DI OLIVA EXTRAVERGINE BOTTIGLIA DA 0,75 LT

**Production Area and Olives:** Grignano, Favaro, Trepp grown in Fumane and San Pietro in cariano

**Soil:** Tufaceous and clay

**Production method:** The olive harvest takes place from mid-October to the end of December. For this olive oil we use the mechanical methods that use machinery (e. g. mechanical cutters) that shake the tree and harvest the olives in a net on the ground. Once harvested, the olives are placed in crates and transported to the mill. Here, the growers weigh each box by box, so as to have an estimate of the harvest. The weighed olives are then stored in special bins, waiting for the rest of the harvest. This phase of initial storage is very important among the stages of olive oil production, because it protects the olives from being damaged by temperature peaks or mold. The olives are then washed using special mechanical washing machines that keep the liquid in motion.

**Organoleptic Analysis:** intense green-gold colour, delicate perfume and musky aftertaste with hints of lemon leaf





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## OLIO EXTRAVERGINE DI OLIVE DEL GARDA DOP ORIENTALE

**Production Area and Olives:** Frantoio, Casaliva, Leccino and other varieties of the East Garda area

**Soil:** clay

**Production method:** The olive harvest takes place from mid-October to the end of December. For this olive oil we use the traditional harvesting techniques, the one that sees our whole entire family involved in the shaking of the trees to detach and drop the olives. This manual harvest is the one that allows to create a high quality product because the collectors themselves personally choose the olives in good condition, discarding those that are not good. Once harvested, the olives are placed in crates and transported to the mill. Here, the growers weigh each box by box, so as to have an estimate of the harvest. The weighed olives are then stored in special bins, waiting for the rest of the harvest. This phase of initial storage is very important among the stages of olive oil production, because it protects the olives from being damaged by temperature peaks or mold. The olives are then defoliated and washed. The milling is the first real phase of extraction of olive oil: it is the moment when the olives, through mechanical action, become oil paste, a mass composed of a solid part, peels and pulp, and a liquid part, the juice of the olives. The milling is carried out in the traditional way: the olives are poured into a millstone and then subjected to the action of the millstones that gently turn them into a paste with a fruity taste.





DOP/DOP: The protected designation of origin, better known by the acronym PDO, is a legal protection mark for the name given by the European Union to foods whose specific quality characteristics depend essentially or exclusively on the territory in which they were produced. For a product to be a PDO, the production, processing and preparation stages must take place in a defined geographical area. Those who make PDO products must comply with the strict production rules laid down in the production specification. Compliance with these rules shall be ensured by a specific inspection body



Azienda Agricola  
**Bonazzi Dario e Fabio**

## ACETO DI VINO ROSSO SAN NICOLA

The red wine vinegar has ancient roots, if it has, in fact, historical trace for over three thousand years. It is necessary first of all the choice and selection of excellent wine, which will be put in barrels together with a small amount of vinegar to give way to the natural process of fermentation. In this phase the production of „acetobacter“ is supported by a particular system of oxygenation of the barrels and by the systematic control of the temperature





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## GRAPPA DA VINACCE DI SAN NICOLA

Grappa obtained from the distillation of the same blend of grapes that gave origin to our San Nicola, therefore mainly marc of San Giovese and Cabernet Franc. These two give particular scents to the grappa, a persistence and an aftertaste that ranges from fruit in spirit to the most particular spices with a hint of cloves that mixes the whole. The distillation takes place in a bain-marie in double boiler stills, a very ancient technique of slow and discontinuous extraction; aging in stainless steel tanks.

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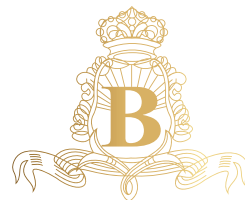


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## GRAPPA DA VINACCE DI AMARONE

Grappa di Corvina, Corvinone and Rondinella, obtained from the distillation of pomace, through the pressing of Amarone grapes after a drying period of 4/5 months. Distillation takes place at low pressure with a discontinuous system, in order to preserve the aromas and scents of the raw materials. The distillate obtained is aged in oak barrels for about 6/7 months. Wrapping scent, rich and intense flavor



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## GRAPPA DA VINACCE DI RECIOTO

Grappa obtained by distilling the marc of Corvina, Corvinone and Croatina after fermentation and production of Recioto. A copper and steel steam current distiller is used. The grappa is aged in acacia for 6/9 months from which it obtains a velvety and sweet aroma. Excellent to enjoy with chocolate.

