

VENETO

DAL CERO IN VALPOLICELLA

Dal Cero Vineyards

Fast Facts

Vineyard surface:
25 acres (10 hectares)

Owner:
The Dal Cero Family

Winemaker:
Davide Dal Cero

Established:
1934

Location:
Valpolicella

Province:
Verona



The Dal Cero family's story began when the very charismatic Augusto Dal Cero purchased his first three hectares in 1934, leaving the winery to his sons Dario and Giuseppe, when he passed away. The two brothers quickly proved they were up to task, growing the original winery and acquiring a second estate in Cortona, Tuscany to make beautiful terroir- and quality-driven wines with a Tuscan soul.

Today, the winery is run by Dario's children, Francesca, marketing and export manager, Nico, domestic sales and vineyard manager, and Davide, enologist and cellar manager. While at the helm, the three siblings purchased a third estate in Valpolicella, diversifying the Dal Cero range even further. Each estate – Corte Giacobbe in Soave, Dal Cero in Valpolicella, and Tenuta Montecchiesi in Cortona, Tuscany – has its own line and personality. Their great respect for local traditions, which started with Augusto, is paralleled by their commitment to crafting wines that are the perfect expression of the respective terroir. Their wines also reflect three generations of incomparable dedication and flawless expertise.

The family currently cultivates 272 acres (110 hectares) on the three different estates.

DAL CERO IN VALPOLICELLA TERROIR

These fully sustainable vineyards are located on the eastern side of the Valpolicella DOC zone and sit atop a natural "terrace" overlooking the city of Verona, 984 feet (300 meters) above sea level. The area enjoys a mild climate, thanks to its proximity to Lake Garda. Likewise, constant ventilation helps keep the soils dry. Native grapes such as Corvina, Corvinone, Rondinella and Molinara are cultivated traditionally using Pergola and Guyot training methods to aid in developing aroma, flavor and structure and body, respectively. The 25-35-year-old vines especially thrive in the volcanic (thanks to its proximity to Soave) and white calcareous marl soils unique to this area. The combination of the two soil types leads to wines of great elegance, flavor, and charm. The grapes for the Amarone are dried on special racks, which concentrate the juices before fermentation. This method is called "Appassimento."

The Dal Cero family aims to create modern yet traditional wines that focus on freshness, elegance and balance and as a result, the Amarone spends extra time in the cellar to achieve perfection, treated almost as if it were a Riserva, before release.



VALPOLICELLA DOC: Made from 60% Corvina, 30% Rondinella, 10% Molinara Veneto grown in vineyards located in the eastern part of the Valpolicella DOC area, near Verona in the Veneto region, about 984 feet (300 meters) above sea level. The hand-picked grapes are de-stemmed and pressed and the berries macerate for 10-12 days in stainless-steel tanks. After fermentation, the wine is pressed and remains in concrete tanks for at least 6 months. It then ages 6-14

months in concrete tanks. A luminous ruby red, its crisp freshness on the nose is both stylish and refined, with delicate scents of cherry and morello cherry blossoms. Crisp and long-lingering on the palate, it embodies the Valpolicella style; perfect for every occasion.



AMARONE DELLA VALPOLICELLA DOCG: 60% Corvina, 30% Rondinella, and 10% Molinara grown in vineyards located in the eastern part of the Valpolicella DOC area, near Verona in the Veneto region, about 984 feet (300 meters) above sea level. The grapes are hand harvested and placed on wooden racks in drying lofts for 2-3 months, with space left between the clusters to encourage efficient drying. The dried clusters are then pressed and the must macerates on the

skins for 15-20 days. The wine ages about 48 months in large oak casks and in 20-hl French oak barrels and barrique, followed by bottle aging. Stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where the alcohol finds perfect travelling companions in its acidity and elegant tannins.



VALPOLICELLA SUPERIORE RIPASSO DOC: Made from 60% Corvina, 30% Rondinella, 10% Molinara grown in vineyards located in the eastern part of the Valpolicella DOC area, near Verona in the Veneto region, about 984 feet (300 meters) above sea level. After the grapes are hand-picked, they are destemmed and pressed, and the berries macerate for 10-12 days in stainless-steel tanks. After fermentation, the wine remains in stainless

steel tanks until January. At this point, the Valpolicella is “re-passed” over the Amarone pomace, remaining there 7-8 days.

The wine ages 12 months in large oak casks and in 20-hl. French oak barrels. Rich ruby red, it is full, enchanting and complex on the nose with a wide range of spicy notes. A tangy acidity beautifully supports its full body; smooth yet surprisingly vibrant as well.