

Your notes:

1. Saltner Pinot Nero Riserva DOC
Kalterm (Alto Adige)

2. Montepulciano d'Abruzzo DOC
La Valentina (Abruzzo)

3. Barolo Piemonte DOCG
Fratelli Alessandria (Piedmont)

4. Brunello di Montalcino Toscana DOCG
Tenuta di Sesta (Tuscany)

5. Amarone della Valpolicella DOC Classico
Le Ragose (Veneto)



Open from 10 am to 11 pm
Closed on Wednesdays

Calle dei Sbianchesini
San Polo 1131
30125 Venezia
+39 041 52 31 184
www.allamarone.com



@allamarone

Wine
Tasting



5 Italian region
red wines

allamarone
v i n e r i a

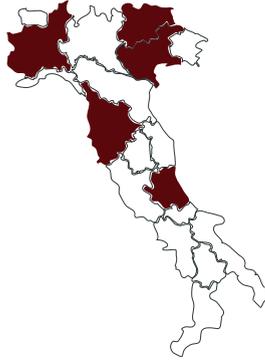
5 Italian region red wines Tasting

Alto Adige, Abruzzo, Piedmont, Tuscany, Veneto

With a winemaking tradition dating back to ancient times, and a multitude of vineyards stretching from north to south, Italy is home to hundreds of distinctive grapes thanks to the variety of its territory.

For this reason, Italian wines are so diverse, spanning a wide range of colours and styles, from dry to sweet, from still to sparkling, and so on.

Discover all the changing flavours contained in some of the best red wines produced across Italy, from the majestic Alto Adige mountains to the rolling hills of Tuscany. Whether you are a curious enthusiast or an accomplished connoisseur, let us take you on a journey among taste, culture and terroir through a glass of wine. Salute!



Saltner Pinot Nero Riserva DOC

Kaltem (Alto Adige)

Produced in Alto Adige (South Tyrol), in northern Italy, this wine has an elegant and fine character, with a bold flavour. Aged for a year between barriques and tonneaux, it has rich fruity scents both on the bouquet and on the palate.

 GRAPES
Pinot nero

 SCENTS
Cherry, raspberry, blackberry, violet

 COLOUR
Bright ruby red

 ALCOHOL
13,5% vol.



Montepulciano d'Abruzzo DOC

La Valentina (Abruzzo)

Produced from grapes grown within the territories of Spoltore, San Valentino and Scafa, in Abruzzo. Refined for at least 18 months, most in steel, then in oak barrels and in barriques. The result is a wine with a beautiful structure, extremely pleasing on the palate.

 GRAPES
Montepulciano d'Abruzzo

 SCENTS
Red fruit, rose, cherry, liquorice, spices

 COLOUR
Intense ruby red

 ALCOHOL
13% vol.



Brunello di Montalcino Toscana DOCG

Tenuta di Sesta (Tuscany)

Produced in the southern area of Montalcino, characterized by a milder Mediterranean climate, which gives life to a rich and mature bouquet, harmonious and well balanced. Fine and elegant, the 2 year ageing in oak barrels makes this wine intense and deep to taste.

 GRAPES
Sangiovese Grosso

 SCENTS
Ripe red fruit, dried violet, tobacco, liquorice

 COLOUR
Ruby red tending to garnet

 ALCOHOL
14,5% vol.



Barolo Piemonte DOCG

Fratelli Alessandria (Piedmont)

Produced according to the ancient custom of combining grapes from different vineyards. Fermented in steel for 12-15 days, then aged for 36 months in oak barrels, for 2 months in steel and for at least 6 months in the bottle. Fine and delicate bouquet, harmonious in taste.

 GRAPES
Nebbiolo

 SCENTS
Red fruit, violet, coffee, pepper

 COLOUR
Ruby red tending to garnet

 ALCOHOL
14,5% vol.



Amarone della Valpolicella DOC Classico

Le Ragose (Veneto)

Obtained from grapes dried in the drying loft for about 90 days, it is fermented in steel for about 20-30 days, then racked in steel tanks for 8-10 months. Aged for 4-6 years in oak barrels. Intense, powerful and harmonious, ideal for a long ageing in the bottle.

 GRAPES
50% Corvina, 20% Rondinella, 20% Corvinone,
10% other vine variety

 SCENTS
Prune, black cherry, ripe berries, tobacco, chocolate

 COLOUR
Deep ruby red

 ALCOHOL
16% vol.

