



<b>WINERY</b>	Costa Arènte
<b>WINE</b>	Valpolicella Valpantena DOC
<b>REGION</b>	Veneto
<b>VARIETAL</b>	50% Corvina, 30% Corvinone, 10% Rondinella, 10% other red grapes
<b>LOCATION OF VINEYARDS</b>	Grezzana (Valpantena)
<b>SOIL</b>	Loamy, calcareous.
<b>TYPE OF CULTIVATION</b>	Pergola and guyot. Average yield is 70hl/ha.
<b>VINIFICATION</b>	The grapes are destemmed and pressed softly. Vinification in stainless steel at controlled temperature, with frequent pump-over and delestage to encourage polyphenol extraction.
<b>AGING</b>	3 months in large oak barrels (2nd use) until bottling.
<b>ALCOHOL CONTENT</b>	13.5%
<b>OENOLOGIST</b>	Giovanni Casati Riccardo Cottarella (consulting enologist)
<b>NOTES</b>	Valpolicella, the “valley of many cellars” (as its name translates to) is located north of Verona, it borders Lake Garda to the West and is protected by the Lessini Mountains to the east and to the north. A fan-shaped territory, formed by a series of valleys. Valpolicella is both the name of the region and the wine produced within three main production areas: Valpolicella Classico, Valpolicella Valpantena and the more generic eastern Valpolicella. The smaller of the 3 areas, Valpantena wines are generally distinguished by a greater freshness and elegance, but also great longevity.

### TASTING NOTES

Valpolicella is the wine that takes its name from the production area, and therefore the one that best expresses its tipicity and character. Costa Arente Valpolicella is bright ruby in color, with intense red fruit expression of raspberries, red currant and sour cherries, along with black pepper notes. The wine shows good freshness and structure, well balanced with smooth tannins and lively acidity. Ideal with appetizers, cold cuts and main courses based on white grilled meat and fresh cheeses.

### ABOUT THE WINERY

Costa Arènte is Genagricola’s latest acquisition: a 35 hectare estate with 17 hectares of vineyards in the Valpantena valley, near Verona.

Aquired in 2015, the estate is located in the municipality of Grezzana at an altitude of between 820 and 1150 ft asl, on loamy calcareous soils. Located at the top of a hill (‘costa’ means ‘hill’ or ‘crest’ in Veronese dialect) and surrounded by vineyards on three sides, the exposure of Costa Arènte is particularly favorable for the production of healthy grapes, able to withstand the drying process necessary to create Amarone.

The winery has undergone a major transformation and **Giovanni Casati**, experienced agronomist and dedicated oenologist, has set up residence at Costa Arente to oversee the transformation first-hand. **Riccardo Cotarella**, Genagricola consultant oenologist, has made this ambition his own, providing his personal contribution with passion and enthusiasm, collaborating with his team alongside Casati in definition of the final form of the products.

[www.arente.it](http://www.arente.it)