

# VILLA ANNABERTA



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# VILLA ANNABERTA

## *Profile*

Villa Annaberta was founded in 2000 by Diego Cottini, owner and winemaker of the company. He represents the third generation of winemakers in the family Cottini which has produced high quality wines from Verona since the early twentieth century.

## *Objective*

To offer, in this time of recession, a unique Amarone to restaurants for less than \$25.00 per bottle and to retail shops for less than \$30.00 per bottle.

## *Support*

POS materials, price support, sales incentives, and chain support.



# VILLA ANNABERTA



Produced in Veneto by the largest land-owning family in Italy, Villa Annaberta offers Amarone of exceptional quality and value. Aged in oak barrels, the Amarone della Valpolicella and Valpolicella Superiore Ripasso come together as finished products with intense colors and powerful flavors that are hot on the mouth and persist through well-structured finishes.

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Region: Veneto

Wine: Amarone della Valpolicella DOC

Areas: Valpolicella

Classification: Amarone della Valpolicella DOC

Grape Variety: Corvina 70%, Rondinella 20%, Molinara 10%

Alcohol Level: 15.00%

Wine Maker: Diego Cottini

Winery Profile: Villa Annaberta was founded in 2000 by Diego Cottini, owner and winemaker of the company. He represents the third generation of winemakers in the family Cottini which has produced high quality wines from Verona since the early twentieth century.

Soil Composition: Clay

Harvest Time: October

Ageing: 24 months in oak barrels

Food Pairings: Ideal with red meats, game and mature cheeses. An excellent wine for the end of the meal and for ageing.

Tasting Notes: Intense ruby red colour. Powerful flavours which bear in mind confectures, cherries and spices: cinnamons and vanilla. On the mouth it is round, hot and well structured. Very persistent at the end.



# VILLA ANNABERTA



Region: Veneto

Wine: Valpolicella Superiore Ripasso

Area: Valpolicella

Classification: DOC

Grape Variety: Corvina 70%, Rondinella 20%, Molinara 10%

Alcohol Level: 14%

Wine Maker: Diego Cottini

Winery Profile: Villa Annaberta was founded in 2000 by Diego Cottini, owner and winemaker of the company. He represents the third generation of winemakers in the family Cottini which has produced high quality wines from Verona since the early twentieth century.

Soil Composition: Clay

Harvest Time: October

Ageing: 18 months in oak barrels

Food Pairings: This wine is ideal to be accompanied with Veroneserisotto, roasted meats and boiled meats. It can be easily be accompanied with medium aged cheese.

Tasting Notes: Intense red ruby in color. Intense in flavors with bear in mind soft fruit, raisins and vanilla. At the mouth it is round, hot and well structured.

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