



Giovanni Ederle
Viticoltore in San Mattia



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Amarone

Red

Denominazione di Origine Protetta Valpolicella

Grapes: Corvina e Corvinone (60%), Rondinella (35%), Croatina (5%)

Plants per hectar: 5700

System of cultivation: Guyot 0,80x2,20

Soil: chalky

Production of grapes: 80 q/hectar

%alcool: 16,00% vol

Total Acidity: 5,5 g/L

Alcoholic fermentation: in steel tank

Ageing: 15 months in wood, 21 months in steel tank

Malolactic Fermentation: done

Amarone della Valpolicella is the most powerful wine of the Giovanni Ederle production. Corvina and Rondinella grapes, grown in the hills, expresses the strength of our Verona area.

Intense ruby red with violet hues.
Rich aromas of red berries, cherries and unmistakable ripe plum accompanied by toasted notes of cocoa and vanilla.

Taste very intense and persistent with soft and balanced tannins.
Rest for fifteen months in oak barrels, six months in the bottle, the rest of refinement is carried out in steel.

Food matching

Ideal for meat dishes, roasts and salveggina.

Serving temperature

Open at least a couple of hours before serving, serve at 18 ° C

Unit Price for 6 Bottles : 68\$ bottle

Unit Price for 12 Bottles : 60\$ bottle

(Shipment coast are include)



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Rubro del Forte

Red

Igp rosso veronese

Grapes: Corvina e Corvinone (60%), Rondinella (35%), Croatina (5%)

Plants per hectar: 5700

System of cultivation: Guyot 0,80x2,20

Soil: chalky

Production of grapes: 90 q/hectar

N.° of bottles: 1200 (vintage 2010)

%alcool: 14,00% vol

Total acidity: 5,5 g/L

Alcoholic fermentation: in steel tank

Ageing: 12 months in wood, 12 months in the bottle

Malolactic fermentation: done

Rubro del Forte is brilliant and clear. The ruby drink which will fill your glass has purple reflections as you would expect from Veronese grapes. Up close you will breathe in the unmistakable aroma of red berry fruit: from wild strawberries to cherries. the alcoholic strength of the wine is softened by its aroma and sweetness of the spice that gives the wood during aging.

The grapes are left to concentrate course through the traditional method of “appassimento” .

The acidity and the unmistakable aroma of wild cherries allow this wine to be enjoyed with a wide range of dishes. Excellent with meat dish or mature cheeses.

Serve at 15-17°C and if possible open one hour before serving.

Unit Price for 6 Bottles : 42\$ bottle

Unit Price for 12 Bottles : 36\$ bottle

(Shipment coast are include)



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Donna Francesca

White

Igp bianco veronese

Grapes: Garganega (60%), Chardonnay (40%)

Plants per hectar: 5700

System of cultivation: Guyot 0,80x2,20

Soil: chalky

Production of grapes: 90 q di uva per ettaro

N.° of bottles: 4160 (annata 2012)

%alcool: 13,5% vol

Total acidity: 5,5 g/L

Alcoholic fermentation: in steel tank

Ageing: 12 months in wood, 12 months in the bottle

Malolactic fermentation: done

Donna Francesca is our selection for the white wines. Clear and straw-yellow with light gold shimmer due to the aging. At a first analysis it will give you a fresh smell of flowers and fruit, especially exotic fruit; after few seconds you will recognize more complex smells like honey and almond.

The taste is fresh and savoury, with a good persistence, it gives you a nice fruity sensation, not aggressive.

Donna Francesca is a wine capable to excite and to conquer.

Instantly matches with vegetarian dishes such as quiques, risotto and vegetable entrées. We also suggest drinking with fresh cheeses, white meat and fish.

Serve at 10-12° C.

Unit Price for 6 Bottles : 42\$ bottle

Unit Price for 12 Bottles : 36\$ bottle

(Shipment coast are include)



AMARONE

DELLA VALPOLICELLA
DENOMINAZIONE DI ORIGINE PROTETTA

Giovanni Ederle
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USA PRICELIST 2016 Directly to your home!



Review about vintage 2009
Vintage available 2012

AMARONE DELLA
VALPOLICELLA '12
DOCG Valpolicella

0,75 Lt x 6 bottles – 68 \$

0,75 Lt x 12 bottles – 60 \$



Review about vintage 2011
Vintages available 2011, 2012

RUBRO
DEL FORTE
IGT Rosso Veronese

0,75 Lt x 6 bottles – 42\$

0,75 Lt x 12 bottles – 36\$



Review about vintage 2012
Vintage available 2012

DONNA
FRANCESCA
IGT Bianco Veronese

0,75 Lt x 6 bottles – 42\$

0,75 Lt x 12 bottles – 36\$

(Shipment coast are include)



Pryce & Payments

Prices are Ex –Cellar

IBAN - IT 68E 050341171600000004801
BIC/SWIFT – BAPPIT21116

Discounts:

✓10% discount for more then 6 Box Order

Packaging for delivery:

- ✓Secure Box (6 bot.)
- ✓Cardboard Box (6 bot.)
- ✓Wood Box (Magnum)

Alabama: we must delivered to a state store for an additional fee of approximately \$4 per case of 12 bottles.

New Hampshire: charges a state tax of 8% of the total value

Hawaii: additional fees of \$85/case of 6 or 12 bottles

Alaska: additional fee of \$35/case of 6 or 12 bottles. Delivery is possible from June to September.



Giovanni Ederle

Cantina ed Agriturismo