



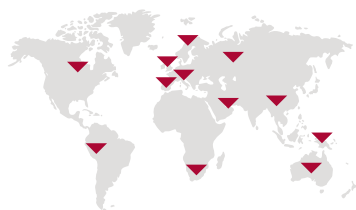
ARISTOCRATICO



NOBLE WINES COLLECTION

Aristocratico offers a selection of wines, which perfectly represent the oenological patrimony of the most renowned Italian territories.

MAIN MARKETS



AMARONE DELLA VALPOLICELLA
D.O.C.G.

VALPOLICELLA
RIPASSO
D.O.C.

LUGANA
D.O.C.

APPASSIMENTO
SALENTO
I.G.T.

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AMARONE DELLA VALPOLICELLA DOCG



WINE: Aristocratico Amarone is a red wine made with a lengthy process. The grapes are harvested, dried and then slowly fermented; the contact with the grape skins can last about two months and then it's aged in oak barrels for 24 months. Aristocratico Amarone is rich in flavour, bold and complex on the palate, yet elegant and balanced, with notes of raisins and spices.

GRAPES: Corvina, Rondinella, Corvinone

ALCOHOL: 15% by vol.

ACIDITY: 5,8 G/L

SUGAR: 6 G/L

COLOR: Deep ruby red verging on garnet.

BOUQUET: Complex with notes of ripe fruit, tobacco and spices.

TASTE: Round with sophisticated aromas and soft tannins.

FOOD PAIRING: A complex dish calls for an intense and important wine. Amarone can be served with stews and steaks, as well as aged cheeses or it can be enjoyed on its own as a meditation wine.

SERVING TEMPERATURE: 18°-20° C

REGION: Veneto



AVAILABLE SIZES:



750ml



WOODBBOX

AWARDS:



GILBERT & GAILLARD
GOLD / 2020



BERLINER
WINE TROPHY
GOLD / 2019



CHINA WINE &
SPIRITS AWARDS
GOLD / 2020



ASIAN
WINE TROPHY
GOLD / 2018



MUNDUS VINI
GOLD / 2018-19-20

VALPOLICELLA
RIPASSO
DOC



RED WINE

WINE: Aristocratico Ripasso is an exceptional red wine obtained from the maceration of the Valpolicella wine on the dried grape skins of Amarone. It comes from a magnificent land located between Verona and Garda Lake, a terroir which has a long established tradition for distinctive wines. Thanks to the Ripasso method, this wine has a better structure and lower acidity. The bouquet is characterized by ripe red fruit and spices.

GRAPES: Corvina, Rondinella, Corvinone

ALCOHOL: 13,5% by vol.

ACIDITY: 5,7 G/L

SUGAR: 6 G/L

COLOR: Ruby red with purple hues.

BOUQUET: Complex with notes of violet and spices, ripe red fruits such as raspberries and cherries.

TASTE: Round with good structure, notes of fruit and spices.

FOOD PAIRING: Valpolicella Ripasso can be served with a wide variety of dishes from risotto to hearty pasta dishes, as well as roasted veal or lamb or braised meat. Valpolicella Ripasso also pairs very well with aged cheeses like Parmigiano-Reggiano.

SERVING TEMPERATURE: 18°-20° C

REGION: Veneto



AVAILABLE SIZES:



750ml



WOODBBOX

AWARDS:



CHINA WINE &
SPIRITS AWARDS
GOLD / 2020



BERLINER
WINE TROPHY
GOLD / 2018



ASIAN
WINE TROPHY
GOLD / 2018

LUGANA
DOC



WINE: A white wine of great elegance with delicate floral notes and hints of apricot and almond, savory with a good persistence pleasant minerality on the palate.

GRAPES: Turbiana (Trebbiano)

ALCOHOL: 13% by vol.

ACIDITY: 5,8 G/L

SUGAR: 1 G/L

COLOR: Pale straw yellow with greenish highlights.

BOUQUET: Delicate aromas of apricot and almond.

TASTE: Nice sapidity and good minerality.

FOOD PAIRING: Lugana is perfect with antipasti (typical Italian hors-oeuvres), cured meat, salami, fresh cheese. On lake garda it is often paired with fresh water fish.

SERVING TEMPERATURE: 8°-10° C

REGION: Veneto



AVAILABLE SIZES:



750ml



WOODBBOX

NOBLE
WINES
COLLECTION

ROSSO SALENTO
PUGLIA
IGT



RED WINE

WINE: Aristocratico Appassimento pays homage to this century old winemaking process to obtain the finest red wines thanks to late harvesting. Only the best grapes of Negramaro and Primitivo varieties are selected and left on the plants, until each grape is dried out concentrating its taste and aromas.

GRAPES: Primitivo, Negramaro

ALCOHOL: 14,5% by vol.

ACIDITY: 5,8 G/L

SUGAR: 12 G/L

COLOR: Ruby red.

BOUQUET: Intense bouquet, with notes of ripe fruit and jam.

TASTE: Full bodied with smooth tannins and long lasting with a hint of cherry jam.

FOOD PAIRING: Aristocratico Appassimento is perfect with red meat dishes, wild game and seasoned cheeses.

SERVING TEMPERATURE: 18°-20° C

REGION: Puglia



AVAILABLE SIZES:



750ml



WOODBBOX

AWARDS:



MUNDUS VINI
GOLD / 2019



BERLINER
WINE TROPHY
GOLD / 2018-19



ASIAN
WINE TROPHY
GOLD / 2018



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