

VAONA

Valpolicella
Amarone

Veneto





VAONA

The Vaona estate produces the entire range of wines of the classic part of the Valpolicella appellation. It is located in the township of Marano, at Paterno of Valgatara, in the very heart of the most historic part of the production zone.

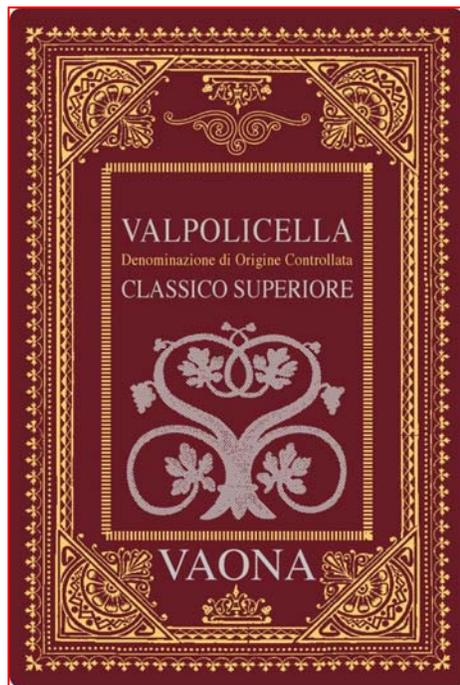
This is a family which has cultivated grapes for generations and has owned its estate since 1931, when it was purchased by Francesco Vaona. The property consists of 25 acres (10 hectares), 20 planted to vines and the remaining acreage to olives and to cherry trees. Located in an excellent position between the hills of Masua and Perez at an altitude which ranges from 600 to 825 feet (180 to 250 meters) above sea level, the vineyards fall under the administrative jurisdiction of three different townships: 50% of the surface area, plus the cellars and offices are situated in Marano, 30% at Castelrotto in the township of San Pietro in Cariano, and the remaining 20% in Negrar. The training systems are the traditional pergola of Verona and the more modern Guyot, the latter with an overall vine density of 3500 vines per hectare (1400 per acre).

The re-organization of the spaces for fermenting and aging the wines has been carried out according to functional necessities of the work and utilizes the force of gravity for the various phases of the operations, thus avoiding an excessive amount of pumping and thereby conserving to the maximum possible extent the integrity of the grapes, must, and wine.

In addition to the carefully studied working methods in the cellar, the estate is also active in the vineyards during the entire year with a winter pruning based on short canes, canopy management during the summer in order to maximize the circulation of air around the grapes and give them a full exposure to the sun, and cover crops which enrich the soil and help avoid the use of chemical fertilizer. All techniques which assist in keeping the grapes as healthy as possible and completely respect the ecological integrity of the vineyard.

Ample spaces, dry and well ventilated, have obviously been created for the drying of the grapes, a procedure which varies from wine to wine and lasts until the spring after the harvest. The grapes are dried on "arele", tray-like wooden structures which are lined with bamboo canes. A stack of *arele* forms, to use the local dialect word, a "peagnà", the name which has been given to the estate's Recioto.

Alberto Vaona and his four children after a hard work day in the vineyards. They are from left, Gior-
gia, Matteo, Matilde & Marco. Mara is the name of the wife of Alberto. Odino & Pia his parents.



VAONA

Property Name:	Vaona Odino	Region:	Veneto	Total size:	10 ha
Established:	1931	Province:	Verona	Total vineyards:	9 ha
Township:	Valgataro Marano di Valp.lla	Wine area:	Valpolicella	Years planted:	1976/2010
Owner's name:	Alberto Vaona	Oenologist:	Massimo Mameli	Replanting:	Every year.
Total Production:	60,000 btls	Agronomist:	Alberto Vaona	Soil:	Calcareous, gravelly
Territory:	central hilly Valpolicella Classico	Cellar Capacity:	1500HL	Yield per vine:	Kg 3.0 – 3.5 per vine
Elevation:	260 300 m asl	Wood:	300 HL	Density:	3000-4400 ha
First Traded:	2004 – {bulk, from ever}	Harvesting:	Only manual	Training:	Guyot-Pergola Veronese

Extra Virgin Olive Oil Acidity: 0.12%

Olive varieties: 50% Grignano 20% Leccino 20% Favarol 10% "Nostrona"

NOTES:

Located in the township of Marano, at Pavemo of Valgataro, in the heart of the historic area of Valpolicella, the estate consists of 10 Ha. The vineyards, situated in an optimal hilly location, enjoy a great west/east exposure which provides favorable irradiation during the phases in which the grapes require it.

The Vaona Family has been cultivating grapes for generations. Under the guidance of Alberto Vaona, the continues to renew itself without disregarding the old values that mark a philosophy dedicated to producing quality products. The entire family is involved in the various sectors of the winery. Their dedication to producing quality products is especially manifested in the meticulous care with which the grapes are laid on the racks for the production of RECIOTO and AMARONE.

The renovation of the wine-making facilities, once an 18th century monastery, utilizes the natural force of gravity for the various phases of production thus avoiding the excessive use of pumps and thereby conserving the "integrity" of the juice.

The yield for the AMARONE is of ONE 750ml bottle every 3 kilos of grapes and for RECIOTO 500ml bottle every 2.5 kilos.

The Vaona Family oversees every step of the winemaking cycle. The current, actual production consists of 50,000 bottles.

ABOUT VALPOLICELLA IN GENERAL – SOME DOC REGULATIONS

Varieties used for Valpolicella: 40-80% corvina veronese, corvinone is allowed instead of corvina for max 40%, 5%-30% rondinella.

Complementary red grape varieties, recommended and authorized in the province of Verona: up to 15%, and not more than 5% for each variety.

<u>WINES</u>	<u>CLASSIFICATION - FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
--Valpolicella Classico Min. 12% alc/vol.	Valpolicella Classico DOC Brief Maceration (2-5 days) Fermentation: 8-10 days Aging in stainless steel	70% Corvina & Corvinone 25% Rondinella 5% Molinara	Vintage 2010: 1.400 cases
--Valpolicella Classico Superiore – Ripasso "Pegrandi" Min. 14.5% alc/vol. Residual sugar: 4 gr/l	Valpolicella Classico Superiore DOC Semi-drying of the grapes: 40-60 days Maceration: 8-10 days. Fermentation: 10-15 days 50% of the wine undergoes a second fermentation on the Amarone Pegrandi skins (RIPASSO technique). Aging: 12 months in oak casks(5/7.5 HL) and minimum 3 months in the bottle	70% Corvina & Corvinone 25% Rondinella 5% Molinara	Vintage 2009 15000 bottles
--Castaroto Min. 14.5% alc/vol. Residual sugar: 4 gr/l	Castaroto IGT Rosso del Veronese Semi-drying of the grapes : 40-60 days Maceration: 8-10 days. Fermentation: 10-15 days Aging: 24 months in small oak casks (225 Lt). The grapes are harvested in different moments; cabrusina & raboso at end of September, oseleta at the end of October. They are crashed together.	50% Corvina & Corvinone 20% Cabrusina 20% Raboso Veronese 10% Oseleta	Vintage 2008 2500 bottles
--Amarone Classico Min. 15,5% alc/vol. Residual sugar: 6gr/l	Amarone Classico DOC Drying of the grapes: 90-100 days Maceration: 10-15 days. Fermentation: 30-35 days Aging: 18 months in oak casks of 10-12 hl. 6 months bottle aging before release.	70%Corvina & Corvinone 20% Rondinella 5%Molinara 5% Old Valpolicella varietals	Vintage 2008 15,000 bottles
--Amarone Classico PEGRANDI Min. 16% alc/vol. [Named after the vineyard of the same name] Residual sugar: 9 gr/l	Amarone Classico DOC Drying of the grapes: 110-120 days Maceration: 10-15 days. Fermentation: 30-36 days Aging: 24 months in Slavonian oak casks of 15-30 hl. 6 months bottle aging before release.	70%Corvina & Corvinone 20% Rondinella 5%Molinara 5% Raboso Veronese	Vintage 2007 9000 btls from 1 kg of fresh grapes to 700gr of dried grapes, and then to 350-400ml of juice.
--Recioto Classico LE PEAGNE' Min. 13,5% alc/vol. Residual sugar: 120gr/l	Recioto Classico DOC LE PEAGNE' Drying of the grapes: 110-120 days Maceration: 6-8 days. Fermentation: 10-15 days on the skins and additional 20-25 days of the must alone. Aging: 50% for 12 months in cherry wood barrels (225 Lt) and the remaining 50% in stainless steel tanks and additional 6 months in bottle	50% Corvina 35% Rondinella 5% Molinara 10% Dindarella	Vintage 2009 1800 btls 500 ml from 1 kg of fresh grapes to 200-250ml of juice.

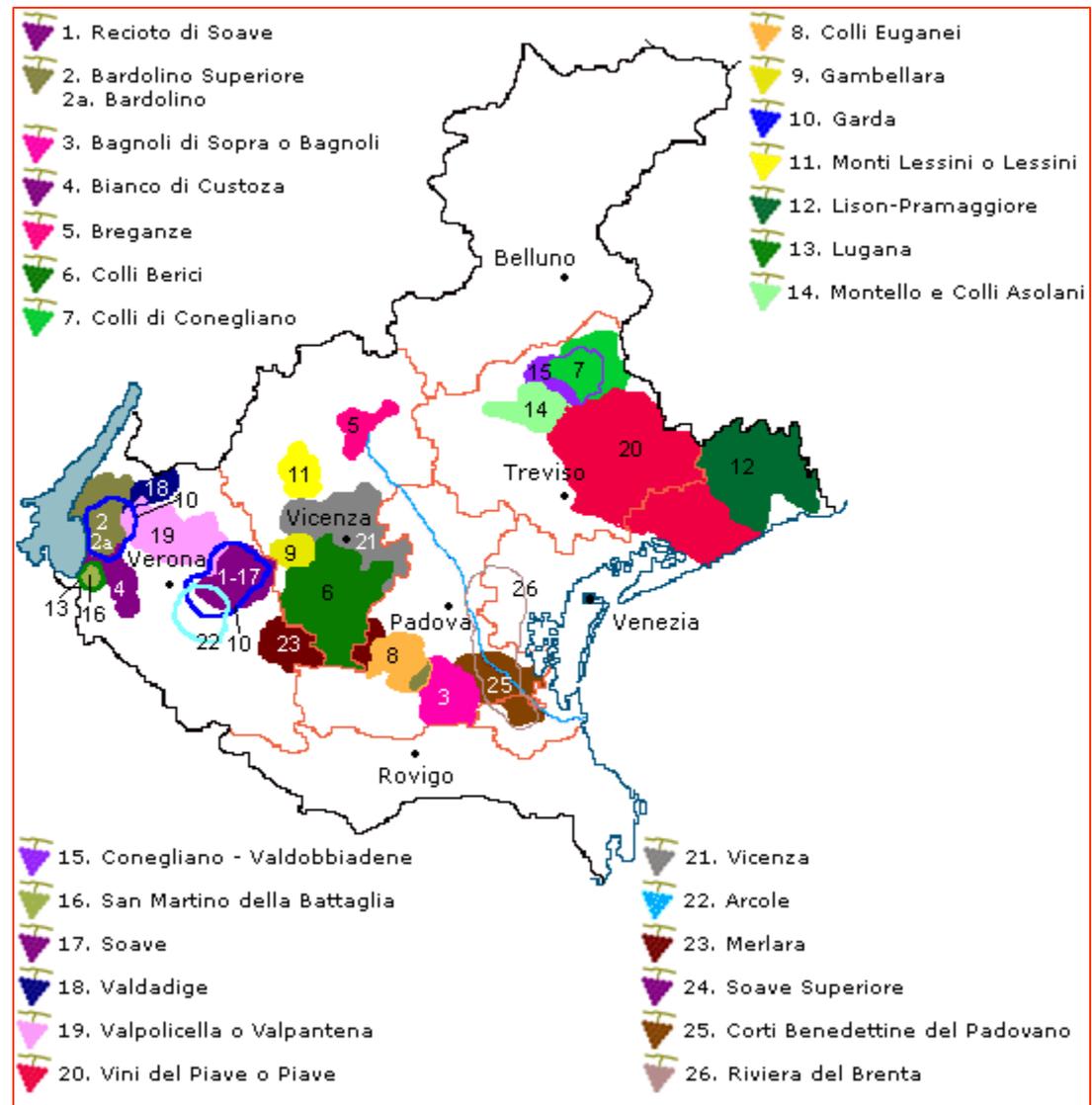
For information, call: Paolo Boselli - Tel (718) 263-4094 - Fax (718) 263-4409 - - October 18, 2011



VENETO
wine zone map

Valpolicella wine zone is #19

We give credit for this wine zone map of VENETO to <http://lavinium.com>







Matilde, Marco, Georgia, Matteo



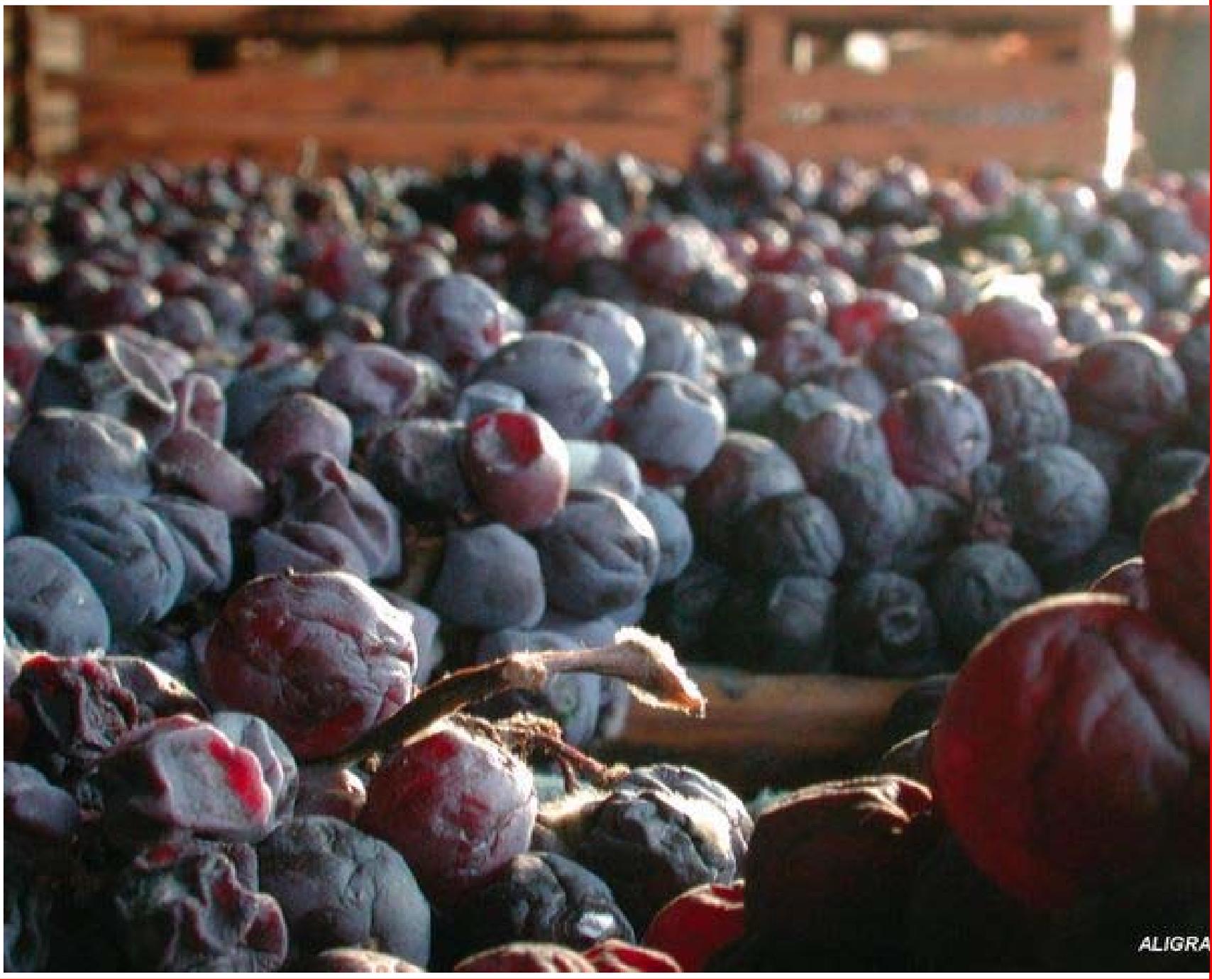












ALIGRA











Gambero Rosso 2013

Italian Wines

2350 producers
20000 wines
399 three glasses

93 three green glasses
59 three glasses under €15



VENETO

Odino Vaona

LOC. VALGATARA
VIA PAVERNO, 41
37020 MARANO DI VALPOLICELLA (VR)
TEL. 0457703710
www.vaona.it

CELLAR SALES

PRE-BOOKED VISITS

ANNUAL PRODUCTION 50,000 bottles

HECTARES UNDER VINE 10

Val Marano is probably the least known and urbanized part of the Valpolicella Classica zone, and the only one whose subsoil contains ancient volcanic deposits. This translates into wines of great finesse and elegance, as we saw when tasting the products of those faithful interpreters of tradition, the Vaona family. Barely ten hectares of vineyards on the Marano valley slopes produce an extensive production entirely based on traditional wine types in a style that prefers harmony and complexity to pursuing power at all costs. The wines are all extremely temptingly priced.

- Amarone della Valpolicella Cl. Pegrandi '08 5
- Amarone della Valpolicella Cl. Paverno '09 5
- Valpolicella Cl. Sup. Rip. Pegrandi '10 3
- Valpolicella Cl. '11 2
- Amarone della Valpolicella Cl. Paverno '06 5
- Amarone della Valpolicella Cl. Pegrandi '07 5
- Amarone della Valpolicella Cl. Pegrandi '06 5
- Amarone della Valpolicella Cl. Pegrandi Ris. '05 8
- Recioto Cl. Le Peagnè '09 4



Matilde, Marco, Giorgia, Matteo

Valpolicella

Denominazione di Origine
Controllata

Classico

2013

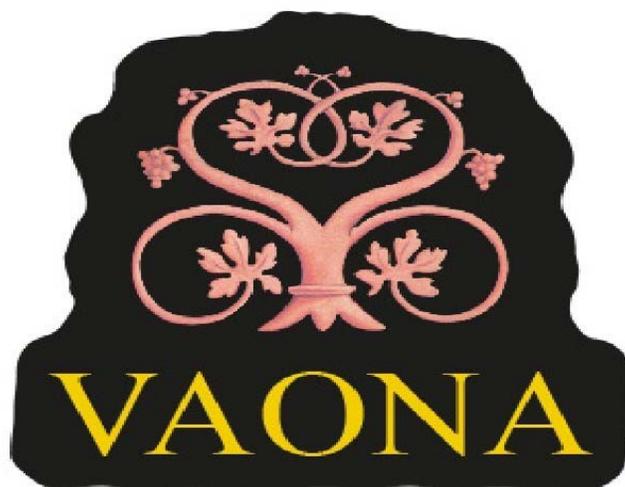


Valpolicella

Denominazione di Origine
Controllata

Superiore

2011



2011

PEGRANDI

VALPOLICELLA
RIPASSO

Denominazione di Origine Controllata
CLASSICO SUPERIORE



VAONA

Amarone
della Valpolicella

Denominazione di Origine Controllata e Garantita

CLASSICO

2010

PAVERNO



VAONA

2007

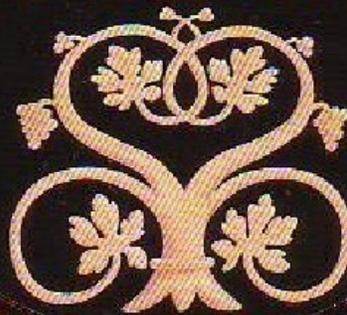
PEGRANDI

Amarone

della Valpolicella

Denominazione di Origine Controllata

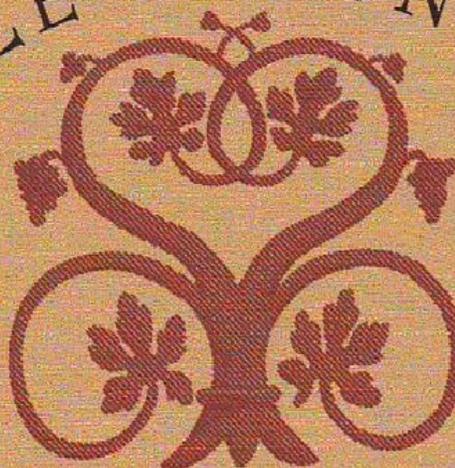
CLASSICO



VAONA

2003

LE PEAGNÉ



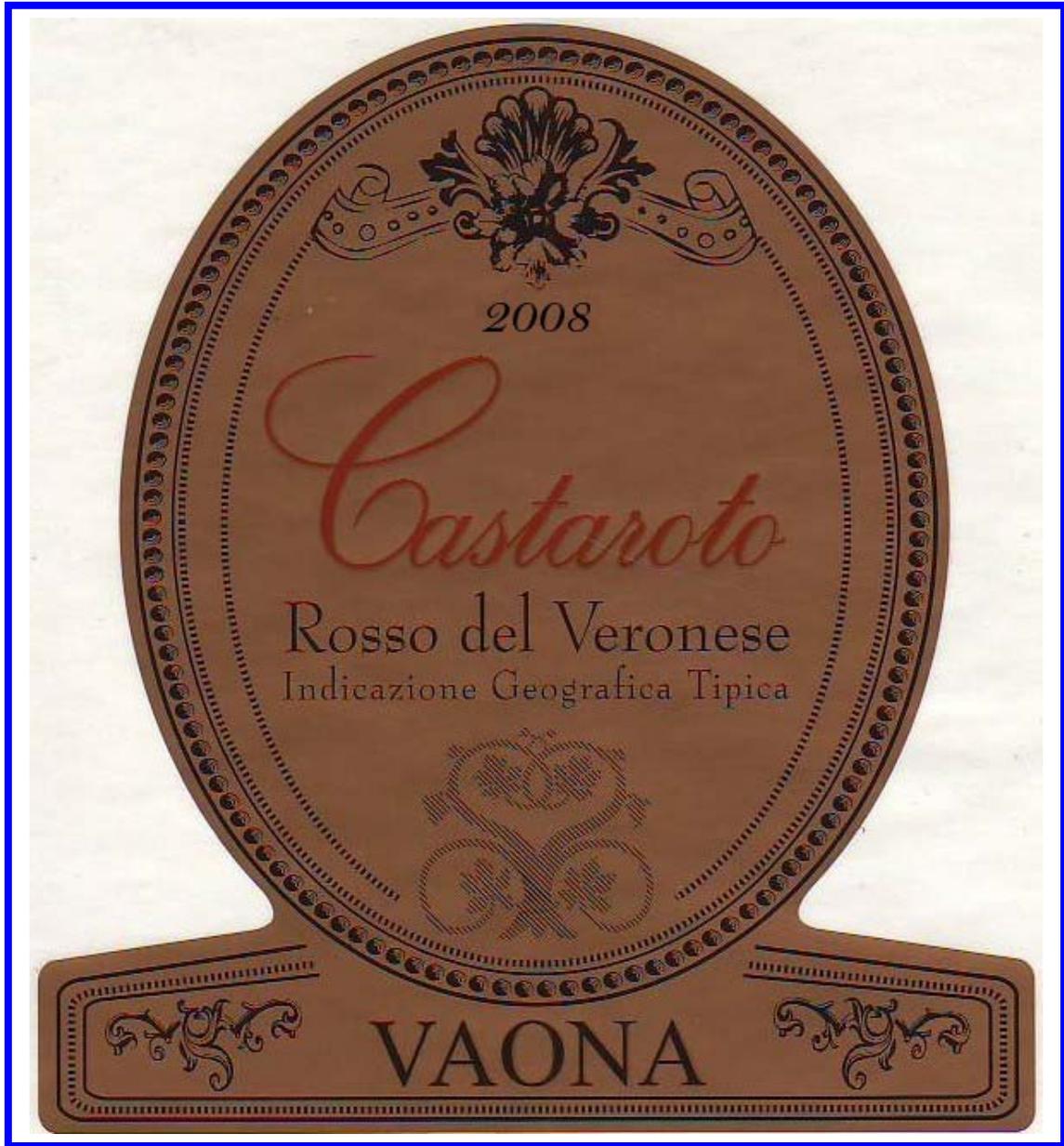
RECIOTO

della Valpolicella

Denominazione di Origine Controllata

CLASSICO

VAONA



2008

Castaroto

Rosso del Veronese
Indicazione Geografica Tipica

VAONA