

FASOLI GINO

vini dal 1925

## ALTEO AMARONE DELLA VALPOLICELLA DOCG



### SOIL TYPE:

Clayey and chalky soils on the highest slopes where vines can be grown.

### PRUNING SYSTEM:

Pergola corta veronese

### GRAPE VARIETIES:

Corvina 20%, Corvinone 65%, Rondinella 15%

### YIELD:

50 tonnes / hectare

### HARVEST:

During the harvest, we select loose bunches that are mature and suitable for drying.

### WINE-MAKING TECHNIQUE:

The grapes are left in small wooden crates for 5 to 6 months. The grapes are then pressed. Fermentation is carried out in steel vats for 25 to 35 days. The wine is then transferred to oak barrels where it is left to mature for at least 3 years.

FASOLI GINO

vini dal 1925

## ALTEO AMARONE DELLA VALPOLICELLA DOCG

### **TASTING NOTES:**

*Alteo* is a full-bodied, elegant wine with a warm, inviting bouquet of dried fruit, black pepper, coffee, liquorice and vanilla. On the palate it is soft, velvety, and substantial. The elegance, slight sweetness and volume are the surprising features of this wine. The finish is long with an aftertaste of liquorice.

### **FOOD & WINE MATCHING:**

*Alteo* pairs well with sweet-and-sour dishes, barbequed meats, game and very mature cheeses.

### **SERVING TEMPERATURE:**

12°C

### **ALCOHOL CONTENT:**

17.5 % Vol. (Varies according to the vintage)

### **ABOUT “ALTEO”:**

Amarone is known across the globe as the wine of excellence from the Verona region. Since the 1990s, *Alteo* has been our flagship wine. Its elegance and power express our philosophy: to achieve a subtle balance between muscly structure and fine softness.

### **FORMATS AVAILABLE:**

0.75lt, 1.5lt, 3lt, 5lt

### **SHELF LIFE:**

*Alteo* can be cellared for 15 - 20 years if kept away from sources of heat and light.

FASOLI GINO

vini dal 1925

## ALTEO AMARONE DELLA VALPOLICELLA DOCG

### AWARDS

**2003** AMARONE ALTEO '99 – OSCAR – BIO DIVINO

**2004** AMARONE ALTEO '99 – DIPL. DI MERITO – GOURMET  
INTERNATIONAL

AMARONE ALTEO '99 - GOLD MEDAL – INT. WINE CHALLENGE  
AMARONE ALTEO '99 – 81/100 – LUCA MARONI

**2005** AMARONE ALTEO '99 – 80/100 – LUCA MARONI  
AMARONE ALTEO '01 – SILVER MEDAL – BIO DIVINO

**2007** AMARONE ALTEO '01 – 2/5 BOTTLES – I VINI D'ITALIA  
AMARONE ALTEO '01 – EXTRA GOLD MEDAL – BIOFACH  
AMARONE ALTEO '01 – 4/4 BUNCHES – DUEMILAVINI  
AMARONE ALTEO '01 – 82/100 – LUCA MARONI

**2008** AMARONE ALTEO '03 – 4/4 BUNCHES – DUEMILAVINI  
AMARONE ALTEO '03 – SILVER MEDAL – INT. WINE CHALLENGE  
AMARONE ALTEO '03 – SILVER MEDAL – BIO DIVINO  
AMARONE ALTEO '03 – 83/100 – LUCA MARONI

**2009** AMARONE ALTEO '03 - GOLDEN MEDAL – BIOFACH  
AMARONE ALTEO '03 - SILVER MEDAL – MILLESIME BIO  
AMARONE ALTEO '04 - SILVER MEDAL – BIO DIVINO

FASOLI GINO

vini dal 1925

## ALTEO AMARONE DELLA VALPOLICELLA DOCG

### AWARDS

- 2010** AMARONE ALTEO '06 – 4/4 BUNCHES – DUEMILAVINI  
AMARONE ALTEO '06 – 1/3 GLASS – GAMBERO ROSSO  
AMARONE ALTEO '06 – GOLDEN MEDAL – BIOFACH  
AMARONE ALTEO '06 – 88/100 BEST WINE – LUCA MARONI  
AMARONE ALTEO '06 – 15/20 – 3/5 BOTTLES – L'ESPRESSO  
AMARONE ALTEO '06 – 88/100 – 2/3 STARS – VERONELLI  
AMARONE ALTEO '06 – SILVER MEDAL – LA SELEZIONE DEL SINDACO  
AMARONE ALTEO '06 – GRAN MENZIONE – BIO DIVINO  
AMARONE ALTEO '06 – CROWN (highest score) – VINI D'ITALIA BIO
- 2011** AMARONE ALTEO '06 – 2/3 STARS – VERONELLI
- 2012** AMARONE ALTEO '06 – 2/3 STARS – VERONELLI
- 2015** AMARONE ALTEO '08 – GOLDEN MEDAL – DECANTER  
AMARONE ALTEO '08 – 90/100 – LUCA MARONI  
AMARONE ALTEO '08 – 3/3 STARS – VERONELLI
- 2016** AMARONE ALTEO '08 – VIVINO WINE STYLE ADWARDS – TOP WINE  
ITALIAN AMARONE VIVINO  
AMARONE ALTEO '08 – 3/3 STARS – VERONELLI
- 2017** AMARONE ALTEO '07 – 4/4 STARS – I VINI BUONI D'ITALIA  
AMARONE ALTEO '07 – 95/100 – LUCA MARONI  
AMARONE ALTEO '07 – 3/3 STARS – VERONELLI
- 2018** AMARONE ALTEO '11 – 4/4 ROSONI – VINETIA  
AMARONE ALTEO '11 – GOLDEN MEDAL – MUNDUS VINI BIOFACH  
AMARONE ALTEO '11 – 95/100 – LUCA MARONI  
AMARONE ALTEO '07 – VIVINO WINE STYLE ADWARDS 4.5/5 – TOP  
WINE ITALIAN AMARONE VIVINO