

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.

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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.

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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

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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