

PODERI DEL LEONE



# Poderi del Leone

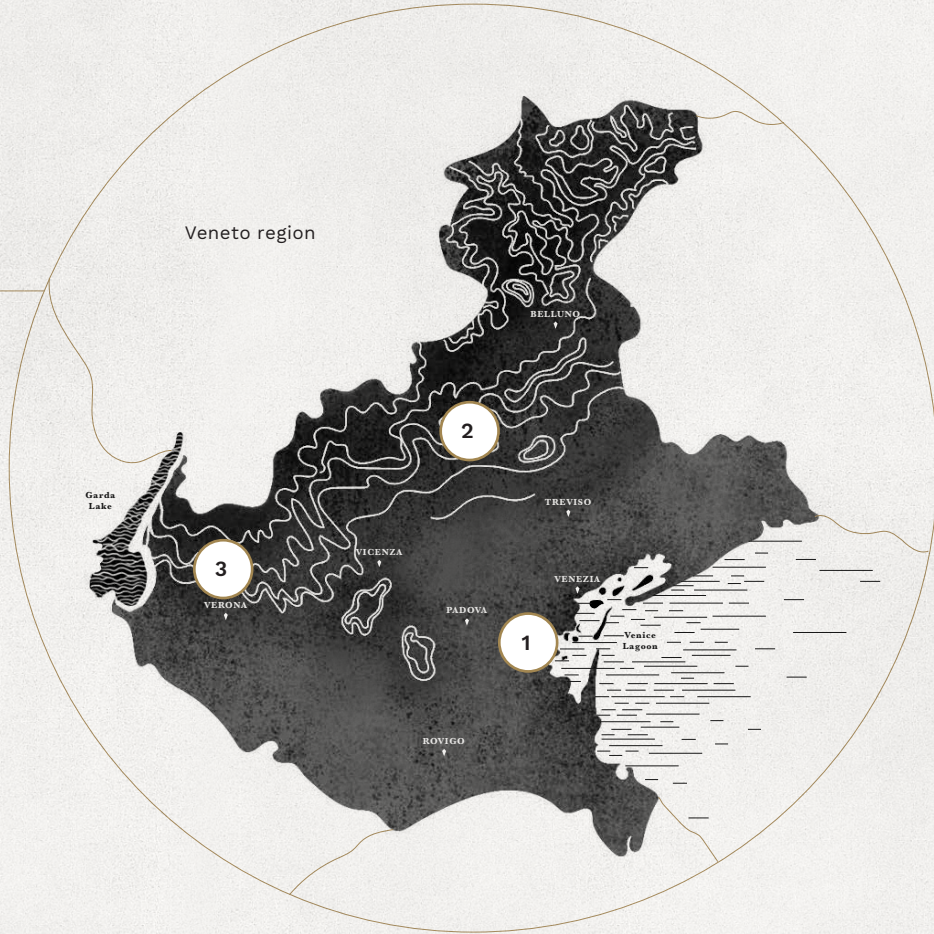


The winged lion is the symbol of the city of Venice. It represents the evangelist st. Mark and was taken as the symbol of the *Serenissima*, the most serene republic of Venice, which established its economic and trading power from the late 7<sup>th</sup> century and until 1797, ruling great part of the mediterranean sea and of the Veneto region, including the areas these wines come from. The lion symbolizes majesty and power, while its wings are a symbol of spiritual elevation, the book expresses the concepts of wisdom and peace.



PODERI DEL LEONE

Italy





PODERI DEL LEONE

# Estates



**1 Venice mainland estate**

The Roman historian Tito Livio reported that in the plain crossed by the rivers Adige, Brenta and Bacchiglione, in 1184 B.C., the Trojan hero Antenore founded the city of Padua. According to the legend, Antenore was the first farmer to grow the grapevine, a magic plant he had brought from the ancient lands of Asia.



**2 Valdobbiadene estate**

Valdobbiadene is set among the hills near Treviso, midway between the Dolomites and the Adriatic Sea, a unique combination for climatic factors. This ancient charming town boasts a unique landscape due to nature as well as to men taking care of the land. Our estate is in the hills, surrounded by forest, at an altitude of 450-500 m above the sea level.



**3 Valpolicella estate**

Valpolicella wine production area is located in Veneto region. It is delimited by the lake Garda in the west and goes until the valley of Tramigna, east from Verona, surrounding this beautiful city in the north. Valpolicella is known as a wine production area since the ancient roman period and today it still gives birth to some of the best red wines in Italy and the world.

A close-up photograph of dark red wine grapes, likely from the Valpolicella region, filling the background. The grapes are clustered together, showing their characteristic shape and color. A white rectangular text box is centered over the image, containing the title and a list of wine types.

# Red Wines

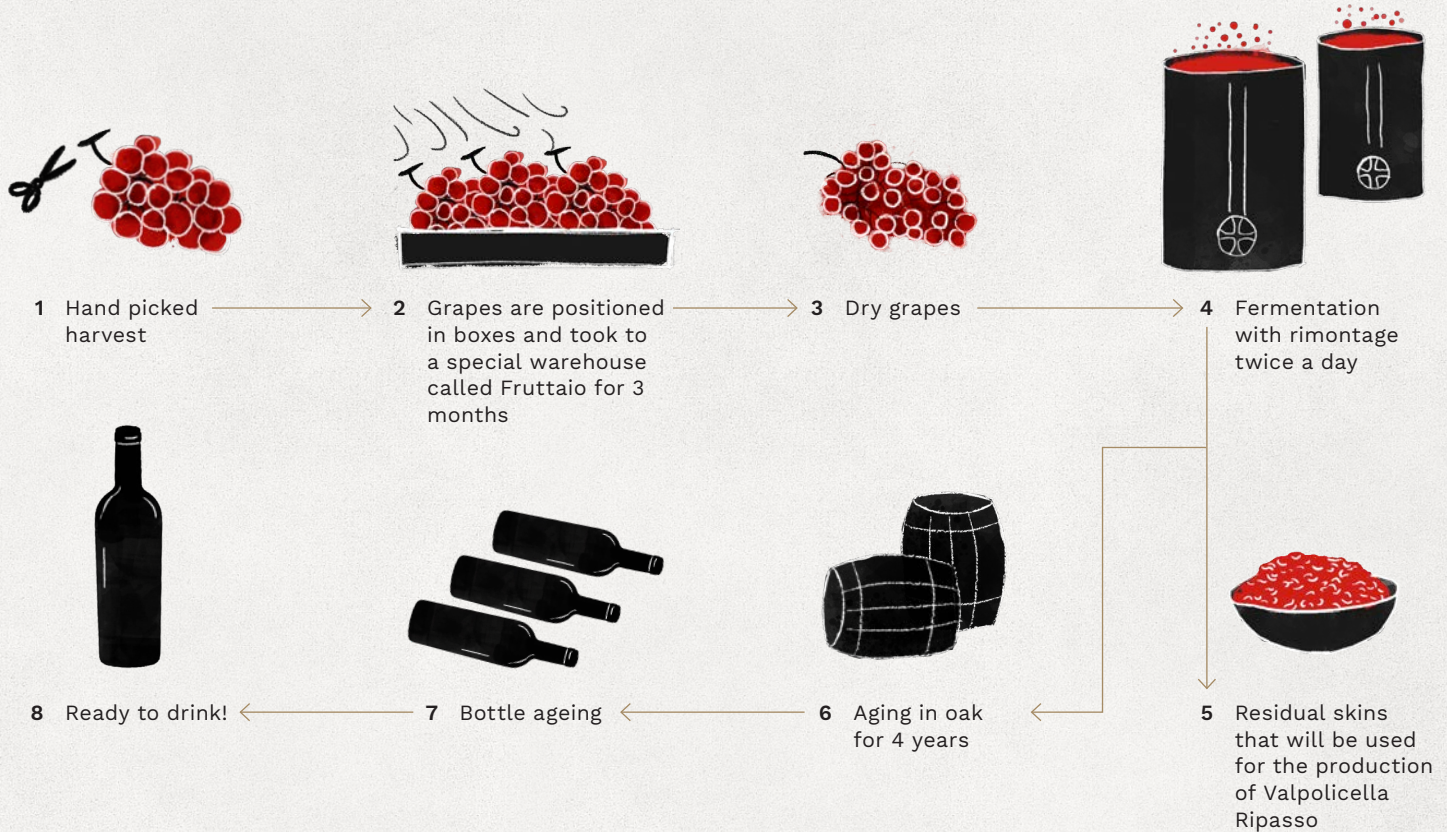
Amarone della  
Valpolicella DOCG

Valpolicella Ripasso DOC

Valpolicella DOC

Veneto Rosso IGT

# Winemaking / Amarone della Valpolicella DOCG





PODERI DEL LEONE

Corvina,  
Corvinone,  
Rondinella

Alc 16%

18-20°C  
open the bottle  
an hour before  
drinking

Valpolicella,  
Verona  
Province,  
Veneto  
region

# Amarone della Valpolicella DOCG

The Amarone della Valpolicella DOCG is obtained with a unique technique, that has been used since Roman time, called *appassimento*. The grapes are naturally dried for 3 to 4 months in the drying facility (fruttaio). During the drying process, the grapes dehydrate losing 40-50% of their original weight, with a consequent concentration of all their substances. During the month of January, the grapes undergo the *pigiatura* (squeezing out the juice of the grapes) and then the fermentation process for a month. Maturation is completed in French oak barriques and tonneaux for a period that may vary from 42 to 50 months. Then the wine is aged in bottle for a year.

## TYPE OF SOIL

Calcareous with sedimentary origin

## TRAINING SYSTEM

Pergola

## COLOR

Intense ruby red with shades of garnet

## BOUQUET

Complex, ripe red plum with hints of spices and dry fruits

## TASTE

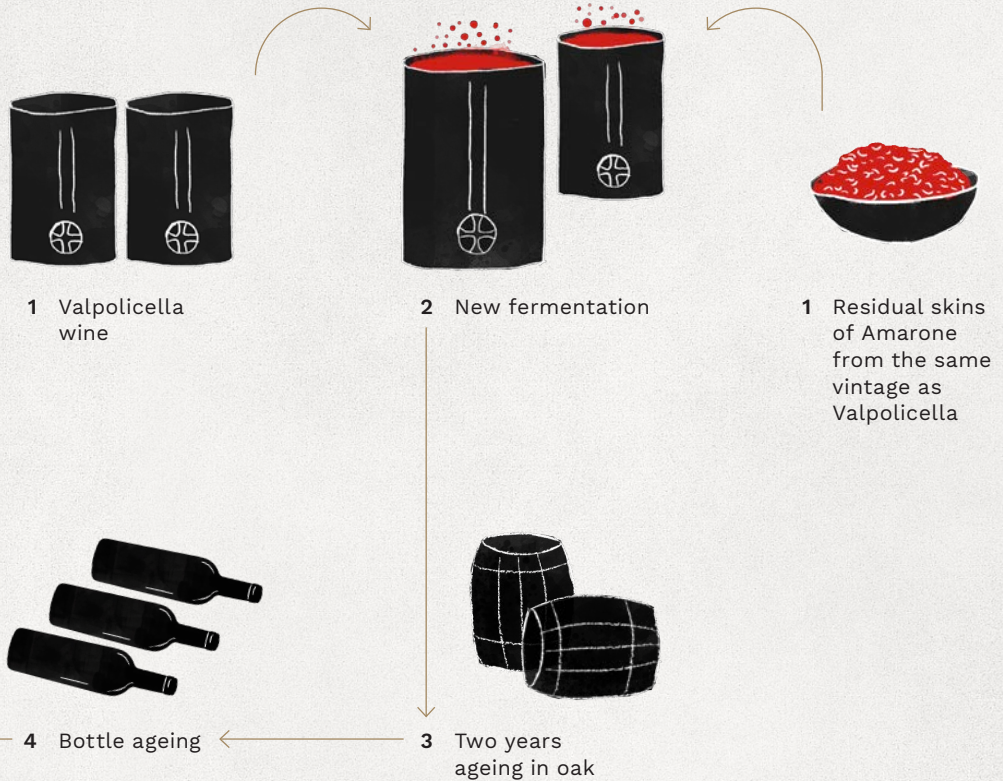
Dry, warm and intense, with a vigorous character and a pleasantly clean finish

## PAIRING SUGGESTION

Perfect match with grilled, roasted or braised meat, lamb and game dishes. Great with fat tasty well-matured cheese. Interesting also in pairing with sweet-sour flavors typical of the Asian and middle-eastern cuisine.



# Winemaking / Valpolicella Ripasso DOC





PODERI DEL LEONE

Corvina,  
Corvinone,  
Rondinella

Alc 14%

18-20°C  
open the bottle  
an hour before  
drinking

Valpolicella,  
Verona  
Province,  
Veneto  
region

# Valpolicella Ripasso DOC

Valpolicella Ripasso is obtained through a second fermentation of Valpolicella wine in contact with the residual lees of Amarone. This process lasts 15 to 20 days and is followed by a 24 months aging in French oak. Compared to Valpolicella, it is more structured and has a higher longevity, the alcohol content is higher, the acidity lower, the roundness more marked and the values of the phenolic substances and extracts are higher. Valpolicella Ripasso offers a slightly ethereal perfume of red fruits and black cherry.

The palate is fine, harmonious, dry and velvety.

## TYPE OF SOIL

Calcareous with sedimentary origin

## BOUQUET

Black cherry and red fruits, with slight ripe fruit hints

## PAIRING SUGGESTION

Full-bodied, it perfectly pairs with earthy dishes and meat main courses such as grilled, roasted, or braised red meats with herbs or spices or poultry. Try it with hard and semi-hard medium-seasoned cheese.

## TRAINING SYSTEM

Pergola and Guyot

## TASTE

Harmonious, dry and velvety

## COLOR

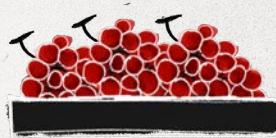
Ruby red with garnet shades



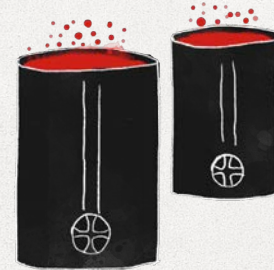
# Winemaking / Valpolicella DOC



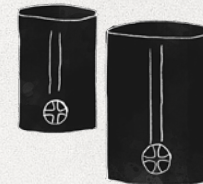
1 Hand picked harvest



2 Fresh grapes ready to be pressed



3 Fermentation with rimontage twice a day



4 8 months ageing in steel tanks



5 Bottle ageing



6 Ready to drink!





PODERI DEL LEONE

**Corvina,  
Merlot  
and Raboso**

**Alc 13%**

**16-18°C**

**Veneto  
region**

# Veneto Rosso IGT

Truly an expression of the terroir of the Veneto region. Vinification in red. At the end of the fermentation, the wine is poured in french oak barrels of 25 hl for 1 year minimum. Harmoniously balanced with fruity aromas, hints of cherry, small berries and floral nuances. A great aperitif and food companion, specially with red meats.

## TYPE OF SOIL

Limestone

## BOUQUET

Complex with elegant notes of red fruits and vanilla hints

## TRAINING SYSTEM

Pergola and Guyot

## TASTE

Smooth and elegant with a good structure

## COLOR

Ruby red

## PAIRING SUGGESTION

A great aperitif and food companion, specially with red meats.





PODERI DEL LEONE



# White Wines

Prosecco DOC Spumante Extra Dry

Prosecco DOC Spumante Brut

Prosecco Rosé DOC Spumante Brut Nature

Prosecco DOC Frizzante

Prosecco DOC Frizzante Col Fondo

Pinot Grigio DOC Venezia

Veneto Bianco IGT

Orange IGT



PODERI DEL LEONE

# Prosecco DOC Spumante Extra Dry

**100% Glera**

**Alc 11%**

**6-8°C**

**Venice  
mainland,  
Veneto region**

The Glera grapes of our Venice mainland estate are nourished with bands of *Caranto*, the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules.

The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas. The first fermentation takes place after the grapes are pressed. The second fermentation takes place once the wine has been stabilized, using a Charmat method, and lasts at least 8 weeks, in order to obtain a fine perlage.

## TYPE OF SOIL

Caranto, pleistocene origin

## TRAINING SYSTEM

Sylvoz

## COLOR

Light straw yellow

## BOUQUET

Fresh, fruity with hints of Golden apple and white flowers

## TASTE

Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence

## PAIRING SUGGESTION

Fresh, sweet, perfect choice in pairing with finger food. It matches well with salads and grilled vegetables. Try it with figs, sweet potatoes or roasted nuts





PODERI DEL LEONE

# Prosecco DOC Spumante Brut

**100% Glera**

**Alc 11%**

**6-8°C**

**Venice  
mainland,  
Veneto region**

The Glera grapes of our Venice mainland estate are nourished with bands of *Caranto*, the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules.

The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas. The first fermentation takes place after the grapes are pressed. The second fermentation takes place once the wine has been stabilized, using a Charmat method, and lasts at least 8 weeks, in order to obtain a fine perlage.

## TYPE OF SOIL

Caranto, pleistocene origin

## TRAINING SYSTEM

Sylvoz

## COLOR

Light straw yellow

## BOUQUET

Fresh, fruity with hints of Golden apple and white flowers

## TASTE

Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence

## PAIRING SUGGESTION

Fresh and fruity this is an ideal aperitif wine, paired with shellfish and raw or fried fish. It goes well with light cheeses and white meats.





PODERI DEL LEONE

90% Glera,  
10% Pinot  
Nero

Alc 11%

6-8°C

Venice  
mainland,  
Veneto region

# Prosecco DOC Rosé Spumante Brut Nature Millesimato

The Glera grapes of our Venice mainland estate are nourished with bands of *Caranto*, the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules.

The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas.

The first fermentation takes place after the grapes are pressed. The second fermentation takes place once the wine has been sta-bilized, using a Charmat method, and lasts at least 8 weeks, in order to obtain a fine perlage.

## TYPE OF SOIL

Caranto, pleistocene origin

## TRAINING SYSTEM

Sylvoz

## COLOR

Light pink

## BOUQUET

Fresh, fruity with hints of Golden apple and white flowers rose, red berries and strawberries

## TASTE

Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence

## PAIRING SUGGESTION

Fresh and fruity this is an ideal aperitif wine, paired with shellfish and raw or fried fish. It goes well with light cheeses and white meats.





PODERI DEL LEONE

100% Glera

Alc 11%

6-8°C

Venice  
mainland,  
Veneto region

# Prosecco DOC Frizzante

The Glera grapes of our Venice mainland estate are nourished with bands of *Caranto*, the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules. The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas.

The first fermentation takes place after the grapes are pressed. Once the wine has been stabilized, we start the second fermentation with a Charmat method, which lasts 6 to 7 weeks, reaching a pressure of 2,5 bar.

## TYPE OF SOIL

Caranto, pleistocene origin

## TRAINING SYSTEM

Sylvoz

## COLOR

Light straw yellow

## BOUQUET

Fresh, fruity with hints of Golden apple and white flowers

## TASTE

Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence

## PAIRING SUGGESTION

Perfect as an aperitif wine, it works well also alongside the main entrée. Try it in pairing with delicate starters. Perfect match with both traditional herbs- and fish-based pasta or rice dishes, as well as with ethnic cuisine.





PODERI DEL LEONE

**100% Glera**

**Alc 11%**

**6-8°C**

consume it  
limpid after it  
has separated  
from the deposit,  
or still slightly  
turbid

Venice  
mainland,  
Veneto region

# Prosecco DOC Frizzante Col Fondo

The particular soil our estate, near the Lagoon of Venice, conveys a compound aromas balance to every single grape. The proximity to the sea and its prevailing winds, give the grapes a distinct flavour that increases their aromas. Prosecco Col Fondo is characterized by the deposit of the yeasts on the bottom: it is made according to the traditional method, which was used since ancient times, of second fermentation in the bottle without disgorgement. What is obtained is a dry, fruity and refreshing wine.

The prolonged contact with the yeast confers on it a sapid and decisive finish and a well-balanced flavour, with bread crust aromas. Direct and clean, it is advisable to consume it limpid after it has separated from the deposit, even though it may still be served slightly turbid.

## TYPE OF SOIL

Caranto, pleistocene origin

## TRAINING SYSTEM

Sylvoz

## COLOR

Pale straw yellow with typical veiling of the sur lie fermentation

## BOUQUET

Pleasant hints of green apple, white peach. A splash of citrus on mineral background

## TASTE

On the palate it is sapid, pasty, fresh and harmonious. Floral and fruity, with slight bread crust aromas

## PAIRING SUGGESTION

The contact with the yeasts on the bottom makes it soft. Pleasant as an aperitif, it can be served as well throughout the meal paired with delicate dishes. Try it with fried calamari and shrimps. Ideal also in combination with dishes rich in fats, such as mountain cheeses and cold cuts.





PODERI DEL LEONE

100%  
Pinot Grigio

Alc 12,5%

10-12°C

Venice  
mainland,  
Veneto region

# Pinot Grigio DOC Venezia

This popular variety derives from the family of Pinot and prefers cooler climates. It finds its ideal habitat in the Veneto Region. Pinot Grigio is a rich dry white wine, fresh, with vibrant aromas of pear and apple with hints of flowers. The highly mineral feeling is the signature of this wine and gives it a great personality and versatility in food pairing.

The proximity to the sea and to its prevailing winds, as well as the nocturnal temperature inversion, gives to the bunches of our Pinot Grigio a direct and clear aroma, which characterizes all the wines of our Venice mainland estate.

## TYPE OF SOIL

Caranto, pleistocene origin

## TRAINING SYSTEM

Guyot

## COLOR

Straw yellow

## BOUQUET

Fruity and mineral with hints of apple and white flowers

## TASTE

Fruity and savory, full bodied and elegant in the mouth

## PAIRING SUGGESTION

Excellent as an aperitif wine, Pinot Grigio pairs well with delicate starters. Perfect with rice and pasta dishes, terrific with fish and seafood.





PODERI DEL LEONE

**Pinot Grigio,  
Glera and  
Chardonnay**

**Alc 12%**

**10-12°C**

**Venice  
mainland,  
Veneto region**

# Veneto Bianco IGT

A co-fermented blend of Pinot Grigio, Glera, Chardonnay grapes from the Venetian area. Fruity, with hints of white flowers and a surprisingly mineral sensation given by the Mediterranean breeze and the terroir close to the lagoon of Venice. Cold and soft press of the grapes after the harvest in order to preserve the freshness and the bouquet. After fermentation the wine ages 8 months in stainless steel tanks in contact with the yeasts, in order to achieve more roundness.

Perfect as an everyday wine, its taste and elegance will leave a lasting impression.

### TYPE OF SOIL

Caranto, pleistocene origin

### BOUQUET

Fruity with hints of apple and white flowers

### PAIRING SUGGESTION

Excellent as an aperitif, and ideal with seafood, salads or pasta and rice dishes on fish and shellfish. Also perfect with boiled or grilled white meats or fish.

### TRAINING SYSTEM

Guyot

### TASTE

Fruity; elegant in the mouth; dry and fresh

### COLOR

Light straw yellow





PODERI DEL LEONE

**Pinot  
Grigiov and  
Chardonnay**

**Alc 12,5%**

**10-12°C**

**Single vineyard,  
Venice mainland,  
Veneto region**

# Veneto Bianco IGT Orange

A co-fermented blend of biodynamic® Pinot Grigio and Chardonnay grapes from the Venetian area.

The unique soil our estate, near the Lagoon of Venice, conveys a compound aromatic balance to every single grape. The proximity to the sea and its prevailing winds, give the grapes a distinct flavour that increases their taste. 4 to 5 months in concrete tank without filtration to achieve a complex and expressive wine.

## TYPE OF SOIL

Caranto, pleistocene origin

## TRAINING SYSTEM

Guyot

## COLOR

Orange

## BOUQUET

Intense fruity aromas of ripe pear, apricot, litchi and pear, with touches of white flowers and honey.

## TASTE

Creamy, fruity and fresh, with a sour sensation on the palate. Medium body.

## PAIRING SUGGESTION

A great match with salads, pasta, and rice dishes. Ideal also in combination with shellfish, white meats and spicy dishes. Try it with eel.





PODERI DEL LEONE





PODERI DEL LEONE