



# FASOLI GINO

In 1925, the grandfather Amadio was the pioneer of the farm. Back then he used to sell his wine to the best taverns in cities such as Verona, Vicenza and Padova, transporting it in small barrels on a horse-drawn cart. His sons Gino and Gigi, built on their father's experience the reputation of Fasoli Gino wines in other regions of Italy and abroad.

Together with the work of Amadio-Franco in 1966 and Natalino in 1971, this is the foundation from which this Winery has been able to grow. The first foray into organic cultivation came in 1980 and by 1984 all vineyards became organic. In 1990 they were A.I.A.B approved. Since 1925 Fasoli Gino produces white and red wines, coming from the lower Illasi valley, at the east side of Verona, which has a great vocation for oenological productions thanks to the type of terrains and its particular microclimate. The winery products are entirely made from organic farming, among which stand out the Merlot "Calle" and the Merlot "Orgno", the Soave Classico "Pieve Vecchia", the Amarone della Valpolicella "Alteo" and the Recioto di Soave DOCG "San Zeno".





#### **“BORGOLETTO” SOAVE DOC**

Grape variety: Garganega 100%  
Vinification: Maceration lasts 10-15 hours at 6-8°C. Fermentation in temperature-controlled stainless steel tanks for about 10 days.  
Tasting notes: Bright straw yellow colour, flowery bouquet and full-aromatic taste. Slight taste of bitter almond and good prolonged fresh aftertaste.  
Alcohol content: 12.5%



#### **“LIBER” BIANCO VERONESE IGT**

GRAPE VARIETIES: Garganega 100%  
SOIL TYPE: Clayey and chalky soils on the highest slopes where vines can be grown.  
PRUNING SYSTEM: Pergola corta veronese  
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. Then are pressed. Fermentation is carried out in steel vats for 25 to 35 days. The wine is then transferred to oak barrels to mature for at least 3 years.  
TASTING NOTES: Yellow with green tints. The expressive, delicate bouquet with notes of tropical fruit and light aromas of minty herbs which are typical of the variety. The wine is fresh, full-bodied and has good acidity and minerality.  
SHELF LIFE: May be cellared for 5 - 7 years.  
ALCOHOL CONTENT: 13.50%



#### **“LUME” LUGANA DOC**

GRAPE VARIETIES: Turbiana grapes (Trebiano di Lugana)  
SOIL TYPE: Clayey, calcareous, rich in minerals.  
PRUNING SYSTEM: Guyot  
YIELD: 12,5 tonnes / hectare  
HARVEST: Second half of September, manual harvest and only selection of the best grapes.  
WINE-MAKING TECHNIQUE: The pressing of the whole cluster is gentle and soft. The fermentation takes place in stainless steel tanks at controlled temperatures. The aging in bottle releases all the minerality, typical of the soil.  
TASTING NOTES: Light straw yellow colour with green tints and has delicate floral aromas as well notes of exotic fruit, citrus and bitter almonds. Fresh, full-bodied, has good acidity and a balanced structure. The finish is elegant and long.  
SHELF LIFE: May be cellared for 5 years.  
ALCOHOL CONTENT: 13% Vol.



#### **“PERANTONIE” CHARDONNAY IGT**

GRAPE VARIETIES: Chardonnay  
SOIL TYPE: sandy and stony foothill sites with limey  
PRUNING SYSTEM: Short Veronese Pergola  
YIELD: 8 tonnes per hectare  
HARVEST: The grapes are harvested by hand from the first week of September  
WINEMAKING TECHNIQUE: Once the grapes have been destemmed, the must is cold-macerated with the skins for 12-15 h. Depending on the vintage, one part of the must is fermented in 500lt oak barrels. The final blend is made a few weeks before the wine is bottled.  
TASTING NOTES: With a vibrant straw-yellow colour, has a bouquet full of citrus and exotic fruits. On the palate it is elegant and harmonious, its generous acidity balances the complexity gained during the period of oak aging.  
SHELF LIFE: May be cellared for up to 2 years  
ALCOHOL CONTENT: 13% Vol.



#### **“PIEVE VECCHIA” BIANCO VERONESE IGT**

Grape variety: Garganega 100%  
Vinification: fermentation in steel barrels and aging in tonneaux on its own yeasts for 16-18 months. The refinement is in the bottle and lasts one year.  
Tasting notes: golden wine, full-bodied and rich of white mature fruits scents. The high alcohol content gives a zesty taste, typical of the grapes. It leaves an almond and pastries aftertaste.  
Alcohol content: 14,50%



**PROSECCO FRIZZANTE DOC  
LA CORTE DEL POZZO**

GRAPE VARIETIES: Glera  
 SOIL TYPE: Vineyards with clayey and limestone soils located in the hills.  
 PRUNING SYSTEM: Guyot  
 YIELD: 12 tonnes / hectare  
 HARVEST: Grapes are harvested by hand in the middle two weeks of September.  
 WINE-MAKING TECHNIQUE: The grapes are separated from the stems and pressed softly. The must is transferred into steel vats where it is left to ferment for 10 - 12 days at 15-17° C. Once the fermentation is complete, the wine is left on the lees for 10 days with daily batonnage.  
 TASTING NOTES: Yellow in colour with greenish tints and a fine perlage, is persistent on the palate. White flower aromas with a delicate bitter note which balances the slight initial sweetness.  
 SHELF LIFE: May be cellared for up to 2 years  
 ALCOHOL CONTENT: 12 % Vol.



**PROSECCO SPUMANTE DOC  
LA CORTE DEL POZZO**

GRAPE VARIETIES: Glera  
 SOIL TYPE: Hillside vineyards with clayey and limestone soils benefitting from fresh breezes.  
 PRUNING SYSTEM: Guyot  
 YIELD: 12 tonnes per hectare  
 HARVEST: Grapes are harvested by hand within the first week of September.  
 WINEMAKING TECHNIQUE: Once they have been destemmed, the grapes are pressed softly and the must is left to ferment in stainless steel tanks at a controlled temperature of at 12-15° C for 10 to 12 days. The second phase of fermentation that is carried out in autoclave for 3-4 months.  
 TASTING NOTES: The bouquet is bursting with aromas of white flowers such as jasmine and acacia. On the palate the finish has notes of bitter almond and dried fruit.  
 SHELF LIFE: May be cellared for up to 2 years.  
 ALCOHOL CONTENT: 12.5 % Vol.



**SPUMANTE GARGANEGA  
LA CORTE DEL POZZO**

GRAPE VARIETIES: Garganega  
 SOIL TYPE: Limestone and sandy soils.  
 PRUNING SYSTEM: Pergola corta veronese, Guyot  
 YIELD: 12 tonnes per hectare  
 HARVEST: Grapes are harvested by hand within the first week of September.  
 WINEMAKING TECHNIQUE: Once they have been destemmed, the grapes are pressed softly and the must is left to ferment in stainless steel tanks at a controlled temperature of at 12-15° C for 10 to 12 days. The second phase of fermentation that is carried out in autoclave for 3-4 months.  
 TASTING NOTES: The perlage highlights the freshness in the mouth. The bouquet is bursting with aromas of flowers. On the palate has notes of bitter almond and dried fruit.  
 SHELF LIFE: Garganega spumante may be cellared for up to 2 years  
 ALCOHOL CONTENT: 12.5 % Vol.



**PIGIO PINOT GRIGIO DELLE VENEZIE**

GRAPES: Pinot Grigio 100%  
 VINIFICATION: Vinification involves the separation of husks and stalks from the grape, followed by a soft pressing. Fermentation is carried out at controlled temperatures for 15 - 20 days.  
 AGEING: The wine is then fined in stainless steel vats.  
 TASTING NOTES: Light straw-yellow with greenish hues, the nose has a fine bouquet of citrus fruits with hints of white blossoms, grapefruit and pineapple. The excellent balance between acidity and body makes this wine full-bodied and pleasantly refreshing. The finish is slightly almondy and leaves the palate clean.  
 ALCOHOLIC CONTENT: 12,5% vol.



**BARDOLINO DOC CHIARETTO  
LA CORTE DEL POZZO**

GRAPE VARIETIES: Corvina, Corvinone, Rondinella and Molinara  
 SOIL TYPE: Morainic hills  
 PRUNING SYSTEM: Short Veronese Pergola and Guyot  
 YIELD: 12 tonnes per hectare  
 HARVEST: We harvest by hand in the second half of September.  
 WINEMAKING TECHNIQUE: After destemmed, the grapes are left to macerate in contact with the must for 12-15 hrs at a temperature of 8 - 10° C. Fermentation is carried out in autoclaves for 12 - 15 days at a constant temperature of 12 - 15°C.  
 TASTING NOTES: Bright salmon pink in colour with delicately floral aromas, on the palate the wine is soft and fruity with a balanced structure. Very easy drinking, light and pleasant.  
 SHELF LIFE: Can be cellared for 2 or 3 years.  
 ALCOHOL CONTENT: 13 % vol.



**BARDOLINO CLASSICO DOC  
LA CORTE DEL POZZO**

Grapes: Corvina Veronese, Rondinella, Molinara  
 Alcohol content: 12,5%  
 Maturation: 4 months in steel tanks  
 Colour: Ruby red  
 Bouquet: Intense, with scents of violet and red fruits  
 Taste: Sapid, velvety and harmonic with fresh fruit notes  
 Alcohol content: 13,50%



**CABERNET SAUVIGNON  
LA CORTE DEL POZZO**

GRAPE VARIETIES: Cabernet Sauvignon  
 SOIL TYPE: on the valleys side of the Val d'Ilasi where the soils are mainly limestone  
 PRUNING SYSTEM: cordon trained and spur-pruned  
 YIELD: 12 tonnes / hectare  
 HARVEST: We start harvesting during the period of optimal ripeness starting from the middle of September. We hand select only the best grapes.  
 WINE-MAKING TECHNIQUE: Grapes are destemmed and softly crushed. Maceration for 8/10 days in steel tanks with frequent pumping over to maximize transfer of the substances contained in the skins. Aged in oak barrels for 8 months.  
 TASTING NOTES: Typical ruby red colour. At first winy, then with typical grassy, intense and persistent notes. Dry, warm, full-bodied, pleasurable tannic and harmonic.  
 ALCOHOL CONTENT: 14,0% Vol.



**VALPOLICELLA CLASSICO DOC  
LA CORTE DEL POZZO**

GRAPES: Corvina 70%, Rondinella 30%.  
 VINEYARD LOCATION: Valpolicella Area.  
 SOIL: stony, clay.  
 VINE TRAINING SYSTEM: Pergola Corta Veronese  
 VINIFICATION: fermentations are different. Grapes which have not been dried up ferment in steel tanks at controlled temperature, while dried up grapes ferment in wooden barrels. Only after 10-12 months of tasting, blends between the different wines are decided.  
 Tasting notes: light red ruby colour. The organoleptic characteristics follow the course of the season: at the beginning this wine shows all its strength and liveness, then after one year of ageing it develops, and the harmony between the tannins and acidity joins to the taste of mature fruit giving it a touch of roundness. The parfum is red fruit notes and berry jam, with a light vanilla note. The taste is dry, velvet like, well bodied, harmonic.



**VALPOLICELLA RIPASSO DOC  
LA CORTE DEL POZZO**

Grape variety: Corvina 70%, Rondinella 30%  
 Vinification: Once in the winery, the grapes are destalked and crushed. The juice is then put into stainless steel tanks. After a first fermentation, at the end of February, it starts a second fermentation in contact with 'Amarone skins' for 15 days. After that the wine is put in wooden barrels where it ages for 16-24 months. After bottling, the wine is then aged again in bottle, for other 6 months.  
 Tasting notes: intense, ruby-red colour. The aroma is intense and smooth, characterised by red fruit notes and berry jam. This wine has great structure with a persistent aftertaste.  
 Alcohol content: 14,5%



**AMARONE DELLA VALPOLICELLA DCG  
LA CORTE DEL POZZO**

GRAPES: Corvina 70%, Rondinella 30%.  
 VINEYARD LOCATION: situated in S. Ambrogio di Valpolicella area, in one of the most important areas of Valpolicella area.  
 SOIL: stony, clay.  
 VINE TRAINING SYSTEM: Pergola Corta Veronese.  
 HARVEST/ VINIFICATION: during the vintage we choose the ripest grapes. The ones good for drying rest in small wooden crates for 5-6 months, and then are crushed. Fermentation takes place in steel tanks at controlled temperatures for 25-35 days. Then the wine is put in wooden barrels from 3 to 4 years.  
 Tasting notes: plums, blackberries, cherry syrup, and spices. Dry and velvety wine, with the alcohol content well balanced by a little of acidity driven by tannic elements.  
 Alcohol content: 16,50%



### CREAMAN BRUT CLASSIC METHOD

Grape variety: Garganega 100%  
 10 day soft press fermentation in steel tanks at controlled temperatures.  
 The second fermentation occurs in bottle in the following 3 years.  
 Tasting notes: bright yellow, the nose has strong notes of bread crust, with hints of citrus, especially lime. The palate is fresh and delicate.  
 ALCOHOL CONTENT: 12,50%



### “CREAMAN” BRUT PAS DOSE CLASSIC METHOD

GRAPE VARIETIES: Garganega 100%  
 SOIL TYPE: Clayey  
 PRUNING SYSTEM: Pergola veronese.  
 YIELD: 9 tonnes  
 HARVEST: At the end of August or beginning of September.  
 We select bunches protected from direct sunlight to produce a high acidity must.  
 WINE-MAKING TECHNIQUE: After being destemmed, the grapes stay in contact with the must at a temperature of 6°C for 10/12h. Fermentation in stainless steel tanks for 10-15 days at a controlled temperature of 16°. After this the wine is bottled, the second fermentation occurs in the bottle, as per the *Metodo Tradizionale* of making sparkling wine. The wine is then left to mature on the lees for 60 months. TASTING NOTES: Golden yellow, vivid and bright with fine and persistent perlage. The palate it is soft, with lively freshness and pronounced minerality.  
 SHELF LIFE: May be cellared for at least 10 years.  
 ALCOHOL CONTENT: 12,50 % Vol.



### “CREAMAN” BRUT ROSÈ CLASSIC METHOD

GRAPE VARIETIES: Corvinone 100%  
 SOIL TYPE: Morainic limey soils  
 PRUNING SYSTEM: Pergola Veronese and Guyot.  
 YIELD: 9 tonnes / hectare  
 HARVEST: In the first few days of September.  
 The grapes are not yet completely mature.  
 WINE MAKING TECHNIQUE: The grapes are left to cold macerate for 12 to 15 h. A first fermentation is carried out in inox steel vats for about 10 days at a controlled temperature of 15° C for 4 to 5 months. Second fermentation in the bottle for 60 months until degorgement. The wine is released 60-90 days after degorgement.  
 TASTING NOTES: Vibrant delicate rose in colour, intense, foral and fruity on the nose with notes of fruits of the forest and roses. Elegant, fresh, flavoursome and has a long finish leaving a pleasant freshness in the mouth.  
 SHELF LIFE: May be cellared for at least 10 years.  
 ALCOHOL CONTENT: 12,50% Vol.



### “SAN ZENO” RECIOTO DI SOAVE DOCG

GRAPE VARIETIES: Garganega 100%  
 SOIL TYPE: Chalky, limestone and pebbly on the valley floor.  
 PRUNING SYSTEM: Short Veronese Pergola, Guyot  
 YIELD: 4 tonnes / hectare  
 HARVEST: Grapes are harvested by hand in the first two weeks of September.  
 WINE-MAKING TECHNIQUE: After careful selection, the grapes are hung up on vertical wires to dry in the fruit drying loft for 5-6 months. Toward the end of February, the grapes are pressed softly. Fermentation is carried out in barriques for 15 – 20 days. The wine is matured in barrique for a further 24 - 30 months.  
 TASTING NOTES: Intense amber in colour, full-bodied with an aftertaste of bitter almonds which balances the soft, sweet, vanilla and sometimes spicy notes on the palate. The bouquet has aromas of bitter almond and dried fruit.  
 SHELF LIFE: May be cellared for 7-10 years.  
 Bottle size: 500 ml.  
 ALCOHOL CONTENT: 15 % Vol.



#### “ORGNO” MERLOT ROSSO VERONESE IGT

Grape variety: 100% Merlot.

Characteristics: The Merlot vine was planted in the Orgno vineyard in 1978. Our aim was to determine the potential of our soil, hitherto planted with white wine varieties, for red wine. The first results were extremely promising. The Merlot vine took well to the area. Nevertheless, we waited 10 years before bringing it onto the market, as we were working to achieve the quality levels we believed were desirable.

The length of ageing in French oak casks varies from 12 to 15 months.

Drinking / Storage: This is a wine which is remarkably smooth, even when drunk young. We suggest that it is best drunk between 3 and 5 years from bottling, depending on the vintage. Store away from direct sunlight at a constant temperature of 15°C. Serve at 18°C.

Alcohol content: 17,50%



#### “CALLE” MERLOT ROSSO VERONESE IGT

Grape variety: 100% Merlot.

Characteristics: Grapes are harvested by hand, which enables us to select only the very best. The result is a wine of great structure and nobility, despite the young age of the vines. Once in the cellar the grapes are destemmed and then lightly pressed. The resulting must is transferred to steel vats for fermentation. Ageing in wood will last between 10 and 12 months, depending on the vintage. To allow for further development it is necessary for the wine to have some ageing in bottle before being sold.

Drinking / Storage: We first produced this wine in 2000. We suggest it be drunk between 3 and 5 years from bottling. Store the bottle in a horizontal position, away from sunlight at a temperature of 16,50°C. Serve at 17-18°C.

Alcohol content: 16,50%



#### “SANDE” PINOT NERO ROSSO VERONESE IGT

Grape variety: Pinot Nero

Soil: Clayey, chalky, slight incline.

Vinification: The grapes are left to ferment in conical oak casks with manual pressing down of the marcs for 15 days. After being racked on, the wine is left to age in barriques for 36 – 48 months depending on the weather conditions.

Tasting notes: The wine is an intense ruby red and the bouquet has intense aromas of dried grapes. The spicy notes blend harmoniously with the aromas of ripe red fruits. The tannins are fine and persistent and balance the high acidity. The wine has a long aftertaste.

Matching: Ideal with stewed meat or rich pasta sauces, Sande also pairs well with mature cheeses. This is a wine that finishes an important meal in style and is perfect with a cigar.

Drinking / Storage: 16.5 % Vol. Serve at 18°C

“Sande” may be cellared for 10 to 15 years.

Alcohol content: 17,00%



#### “IGINO” SAUVIGNON VERONESE IGT

Grape variety: Cabernet Sauvignon

Soil: Morainic

Vinification: The grapes are fermented in stainless steel vats at a controlled temperature for approximately 20 days. The wine is left to mature in barriques for 24 months.

Tasting notes: With a deep ruby red colour, this is an intense, warm and delicately tannic wine. The aromas of tobacco, coffee, and black pepper create a sensation of captivating harmony. The finish is sweet and firm at the same time, reflecting the personality of our grandfather Igino, who this wine is named after.

Matching: Ideal with red-meat based dishes, wildfowl, game and braised meats. It also matches perfectly with mature cheeses or fatty fish such as eel.

Drinking / Storage: 16.5 % Vol. Serve at 18-20°C

“Igino” may be cellared for up to 10 years.

Alcohol content: 16,50%



#### **“M” AMARONE DELLA VALPOLICELLA D.O.C.G.**

Grape variety: Corvina and Corvinone, Rondinella

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

Yield: 50 tonnes / hectare

Vinification: The grapes are left in small wooden crates for 5 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 24 months.

Tasting: The wine is full-bodied, tannic and has aromas of ripe prunes, blackberries, cherry syrup and spices such as cinnamon and cloves.

Alcohol content: 16.5 % Vol.



#### **“VALPO” VALPOLICELLA RIPASSO SUPERIORE D.O.C.**

Grape Varieties: Corvinone, Corvina and Rondinella

Vinification: After harvest the best bunches are placed in small trays where they are left to dry for 20-30 days. Following the brief period of “appassimento”, the grapes are destemmed and pressed and the must is left to ferment in oak barrels for about 20 days. After the first fermentation, the wine is transferred to 500lt casks where it fines for 4 months. The wine is then added to the skins of the Amarone (once the Amarone has been drained off) with some more dried grapes and left to ferment for a second time over a period of 2 weeks. This process increases the body and alcohol content of the wine. The wine is then drained off and left to mature for a year in 500lt and 225lt barrels.

Tasting notes: Deep ruby red colour. The bouquet is full of spicy notes such as cinnamon, cloves and black pepper. On the palate, the roundness and elegance come through. The tannins are elegant, the wine is full bodied and has fantastic balance.  
Alcohol content: 15.50%



#### **“ALTEO” AMARONE CLASSICO DELLA VALPOLICELLA D.O.C.G.**

Characteristics: During the grape-harvest, the more loosely-packed, well-ripened bunches are selected: the grapes are then left to dry for five to six months before pressing. Fermentation takes place in thermoregulated steel vats, after which the wine is aged in French oak casks for three years. After bottling, the wine remains in our cellar at a constant temperature of 15°C to allow further gradual ageing. The high alcohol content is accompanied by particularly marked bouquet of plums, blackberries and cherry syrup, with spicy nuances, reflecting the concentrated sugars resulting from the process of drying the grapes. The effect on the palate of the high alcohol level is mitigated by the strongly fruity taste, dry but very mellow, with clearly defined acidity and well-balanced tannins.

Drinking / Storage: We recommend that this wine should be drunk not less than two years after bottling; the bottles should be stored in a horizontal position in a dark place at 15°C. Open several hours before consumption and serve at 18°C.  
Alcohol content: 17.50%

