



TASTE THE DIFFERENCE

GARBOLE®



LEARN FROM THE PAST - LIVE THE PRESENT - DREAM THE FUTURE

Az. Agricola GARBOLE

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Email: [info@garbole.it](mailto:info@garbole.it) - [www.garbole.it](http://www.garbole.it) - p.iva: 03061010231

*EVEN YOU, CAN BE*

CREATORI DI VALORE  
**GARBOLE** BOUTIQUE WINERY

WINES OF VERONA - VENETO - ITALY

New creations, new ideas, new expressions, new sensations and new emotions that recognise and indeed make recognisable the Garbole lover, and the values that they hold dear.

It is the DNA of the innovative, unconventional and self-taught outsider which drives us to continually explore new experiences in the pursuit of our identity.

The autonomous path that allows us to follow our own course and to be the masters of our own destiny and reputation is impervious and extreme.

Creative freedom and expression are essential values. Independence is central to the spirit of Garbole. Your support and that of as many people as possible is required to assist us in our pioneering effort to amplify the Garbole "Winess-Philosophy" message.

Even you can fall in love with the Garbole project and together we can cultivate the dream, in the long journey towards the essence.

*Even you can be Garbole*



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**Garbole:** The strength of an idea  
**Value:** Essence, authenticity, uniqueness, freedom, creative and innovative independence. Focus on people and their values.

Extreme producer for extreme exclusive wine

**Mission:** To fulfil a mad dream.

**Philosophy:** Winess Philosophy": A love of beauty and the search for internal and external well-being. Only nature and the labours of man should be found inside the bottle; people before wine, quality before price, wine before label.

**objective:** The creation of excellence without compromise.

**Maxim:** Not better, different.

**What we like:** To produce wine in a unique and outstanding way which represents the people and territory to which it is attached.

**Management:** We take care of every single detail

**Production:** Uniqueness, rarity, exclusivity

**Lover:** Special people who do not require to be "guided" because they have beauty in their heart

**Manifesto:** Autonomy and independence.

**Rossofilo:** Growth and the awareness of emotions.

**Contact sales:** Anna Marchi mobile +393291985456



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CREATORI DI VALORE  
**GARBOLE** BOUTIQUE WINERY

WINES OF VERONA - VENETO - ITALY

WINE:

**HELETTO IGP ROSSO VENETO 2009**

TASTING NOTES:

An impenetrable intense ruby red wine, with sour cherry plum and almond scents, all beautifully brought together with a pleasing balsamic vein and a hint of fresh mint, which alongside the notes of vanilla, coffee, chocolate and liquorice give the wine a complex nose. A full bodied, strong, enveloping, dry and sapid wine with a great taste-olfactory persistence, characterised by a good degree of acidity which gives it the just the right degree

AND SUGGESTION:

GRAPES VARIETY:

50% corvina, corvinone veronese, rondinella; 50% other grapes

VINEYARDS:

Age: 1969 - 2001 Hillside (300 - 450 meters) facing south-west, south east

METHOD AND  
VINEYARD DENSITY:

Simple Guyot method low on the plant stem of around 70-80cm in which a fruiting cane is inserted – yield per vine 1,5 kg

HARVEST:

harvest, which is completely carried out by hand, begins in mid-September last for around 35-40 days and is carried out several times according to the ripeness of the grape and a careful selection of the best grapes.

VINIFICATION:

The grapes are laid to rest in small wooden crates of around 4-5kg each, and placed in the drying loft, where they will remain for a period of around 20-30 days to dry.100% After the stemming/pressing process the grape must is fermented in stainless steel tanks under controlled temperatures

AGEING:

The wine is left to age in new wooden barrels for 36 months and then for at least a further year in the bottle.

PRODUCTION:

13000 bottles 750 ml

ANALYTICAL DATA:

acidity: 5,84 g/l; extract: 36,7 g/l; alcohol:14,00;

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**WINE:**

**AMARONE DELLA VALPOLICELLA DOP 2008 - RISERVA**

**ORGANOLEPTIC  
DESCRIPTION:**

An intense garnet/ruby red wine, with sour cherry plum jam and almond scents, all beautifully brought together with a pleasing balsamic vein and a hint of fresh mint, which alongside the notes of vanilla, coffee and chocolate give the wine a complex nose. A full bodied, strong, enveloping, soft, rounded, dry and sapid wine with a great taste-olfactory persistence, characterised by a good degree of acidity which gives it the right degree of freshness.

**AND SUGGESTION:**

**GRAPES VARIETY:**

85% corvina, corvinone veronese, rondinella; 15% other grapes

**VINEYARDS:**

Age: 1969 - 2001 Hillside (300 - 450 meters) facing south-west, south east

**METHOD AND  
VINEYARD DENSITY:**

Simple Guyot method low on the plant stem of around 70-80cm in which a fruiting cane is inserted – yield per vine 1,5 kg

**HARVEST:**

harvest, which is completely carried out by hand, begins in mid-September last for around 35-40 days and is carried out several times according to the ripeness of the grape and a careful selection of the best grapes.

**VINIFICATION:**

The grapes are laid to rest in small wooden crates of around 4-5kg each, and placed in the drying loft, where they will remain for a period of around 90 -100 days to dry.100% After the stemming/pressing process the grape must is fermented in stainless steel tanks under controlled temperatures

**AGEING:**

The wine is left to age in new wooden barrels for 36 months and then for at least a further year in the bottle.

**PRODUCTION:**

8000 bottles 750 ml

**ANALYTICAL DATA:**

acidity: 6,52 g/l; extract: 40,80 g/l; alcohol: 15,50

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WINES OF VERONA - VENETO - ITALY

WINE:

**RECIOTO DELLA VALPOLICELLA DOP 2008**

ORGANOLEPTIC  
DESCRIPTION:

An intense garnet/ruby red wine, with sour cherry plum jam and almond scents, all beautifully brought together with a pleasing balsamic vein and a hint of fresh mint, which alongside the notes of vanilla, coffee and chocolate give the wine a complex nose. A full bodied, strong, enveloping, soft, rounded, dry and sapid wine with a great taste-olfactory persistence, characterised by a good degree acidity which gives it the right degree of freshness.

AND SUGGESTION:

GRAPES VARIETY:

85% corvina, corvinone veronese, rondinella; 15% other grapes

VINEYARDS:

Age: 1969 - 2001 Hillside (300 - 450 meters) facing south-west, south east

METHOD AND  
VINEYARD DENSITY:

Simple Guyot method low on the plant stem of around 70-80cm in which a fruiting cane is inserted – yield per vine 1,5 kg

HARVEST:

harvest, which is completely carried out by hand, begins in mid-September last for around 35-40 days and is carried out several times according to the ripeness of the grape and a careful selection of the best grapes.

VINIFICATION:

The grapes are laid to rest in small wooden crates of around 4-5kg each, and placed in the drying loft, where they will remain for a period of around 120 -150 days to dry.100% After the stemming/pressing process the grape must is fermented in stainless steel tanks under controlled temperatures

AGEING:

The wine is left to age in new wooden barrels for 36 months and then for at least a further year in the bottle.

PRODUCTION:

1500 bottles 375 ml

ANALYTICAL DATA:

acidity: 6,85 g/l; extract: 62,9 g/l; alcohol: 13,00;