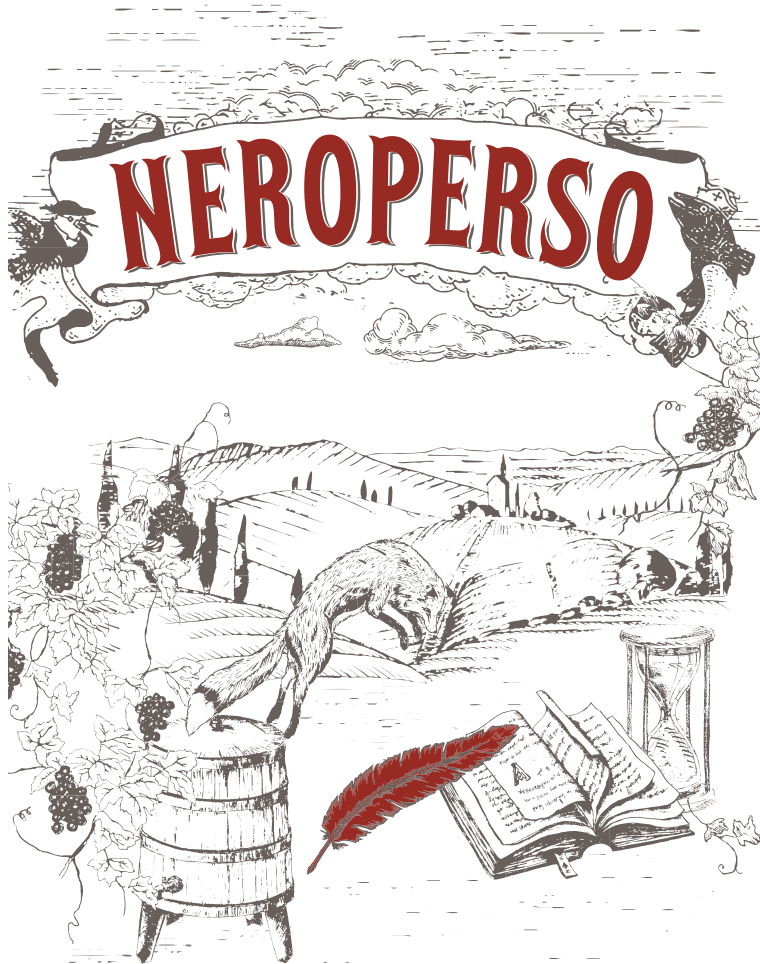


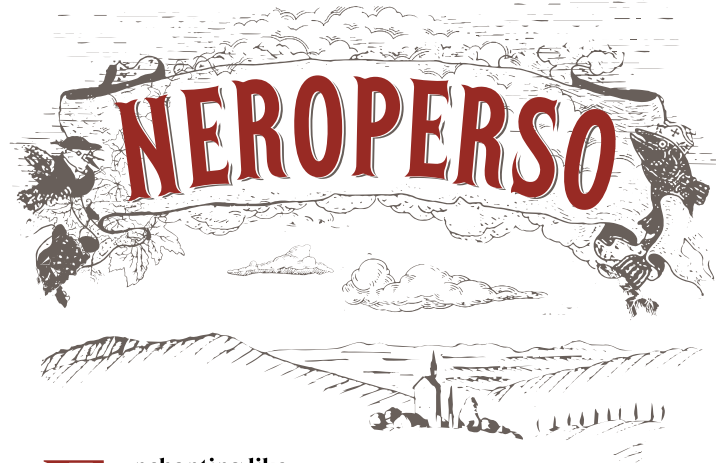


Scan the QR code to view
the video of **NEROPERSO**



ENOITALIA

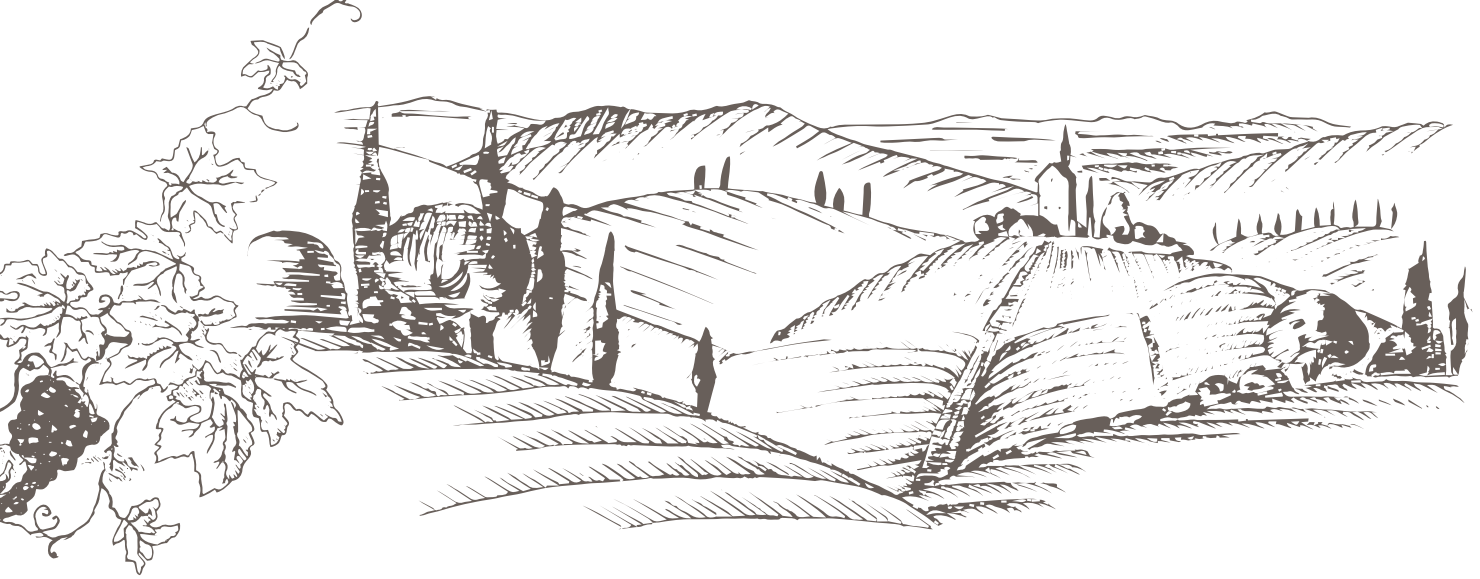
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Enchanting like
an ancient secret and a distant past.
It's a journey through history and legends, which
survived through centuries to reach our days.

Back in ancient Roman times, these lands were well known for their wine, sublime red nectar, which animated tables and delicious banquets. The method of drying the grapes, which, like in the past, transforms matter and refines it into dense and intense aromas.

The grape preserves its precious treasure by eliminating the useless burden of water. It concentrates in its berry, protected by the skin, its natural sugary sweetness, aromas and flavors.

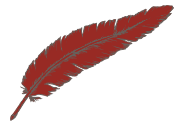


The wine becomes round and silky. It caresses the palate with intense and mature aromas, with the velvety delicacy of a finely tannic texture, which accompanies towards a harmonious, persistent finish, anticipating the desire for another sip.

What is essential takes shape, its identity is now stronger. It becomes wine thanks to skilled hands, which are moved by ancient knowledge, rich of stories, anecdotes and tales of the vineyard. Stories that we imagine, like best kept secrets in the pages of a dusty book, left on an old shelf in the cellar, perhaps forgotten, perhaps abandoned or left on purpose for someone to find it sooner or later.

As if by magic, the book opens. Words, patiently handwritten with plume and inkwell, chase each other elegantly, revealing a captivating arabesque of sinuous letters with a magnetic charm.

It's the beginning of many stories that we want to remember to recall the memory of a distant past that has its roots in this red wine crafted with dried grapes, which embraces century old knowledge: **NEROPERSO**.





My tasting notes

Date: _____

Wine: NEROPERSO Appassimento Rosso Veneto IGT

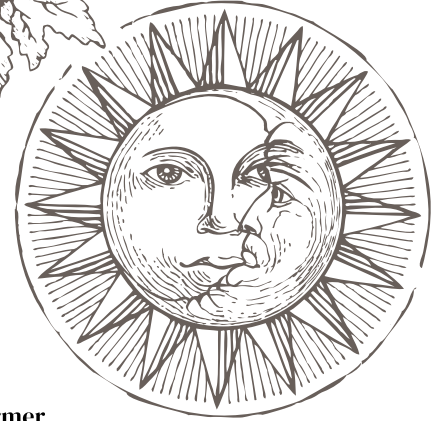




The Diary

For five and a half centuries it was one of the most useful tools for farmers. Times have changed, but in the past the diary helped out farmers every year with the changing of the seasons and life cycle in the vineyards.

It was also one of the most important objects for the winemaker. It used to be in the kitchen or on the wall of a cellar or held more comfortably in the deep pocket of those baggy pants used to work, together with a pencil.



Day after day, the farmer wrote his notes. It was a diary, a notebook and a calendar. All weather changes were noted, as well as what needed to be done in the vineyards, day after day.

Changing slightly every year, it helped remember and compare each year to the previous ones, learning from past experiences improved performances in the vineyards and in the cellar.

In fact, the best vintages were noted on almanacs that were kept in a drawer, like a treasure.

Family members who worked in the vineyards were also noted, as well as working days and hours of all those who came to work and eat. Everyone helped each other.





My tasting notes

Date: _____

Wine: _____

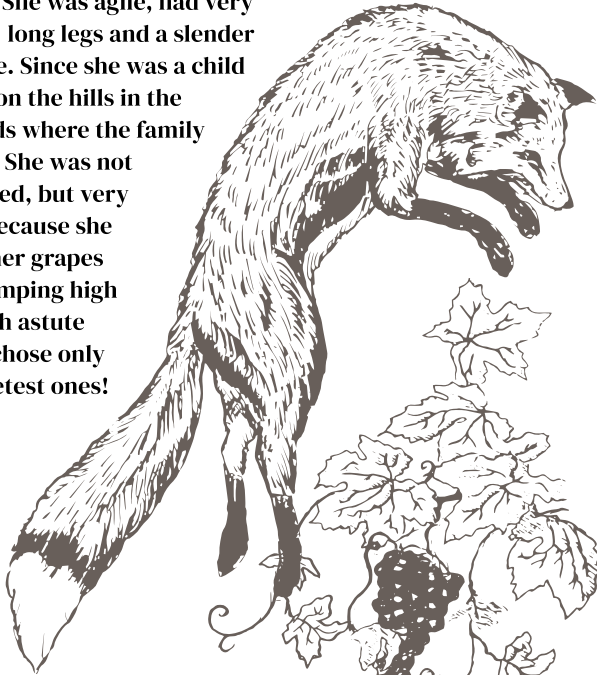




The Fox



Everyone called her the Fox. She was agile, had very long legs and a slender physique. Since she was a child she ran on the hills in the vineyards where the family worked. She was not red-haired, but very clever because she picked her grapes while jumping high and, with astute ability, chose only the sweetest ones!



She was almost as greedy as Aesop's fable "The Fox and the Grapes". She was seen jumping dangerously to reach the ripest bunches. Since then, her nickname came before her.

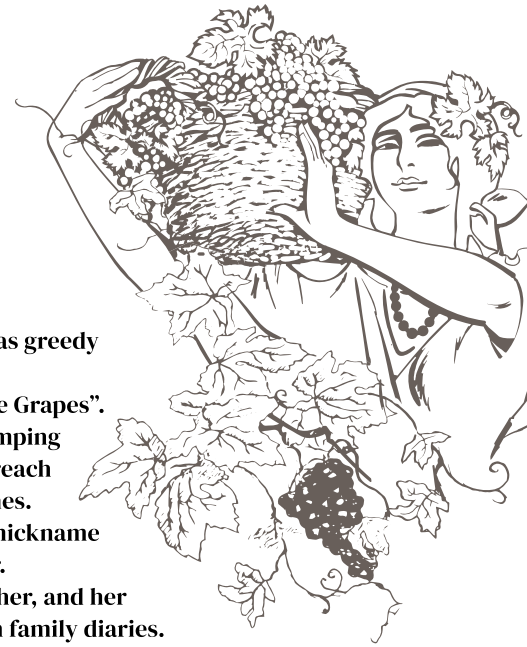
Everyone knew her, and her story was told in family diaries.

She was shy of words and as smart as a fox!

It was said that at each harvest she would wake up at dawn, before anyone else, got on a tractor with a trailer full of empty baskets.

She knew which vineyards to go to and which grapes to pick. She returned happy with a fluttering handkerchief tied around her neck and baskets full of the best and ripest grapes, and no one had ever dared to follow her.

Even today, when the sun starts rising during harvest, someone catches a glimpse of a fox wondering in the vineyards and thinks about her.





My tasting notes

Date: _____

Wine: _____




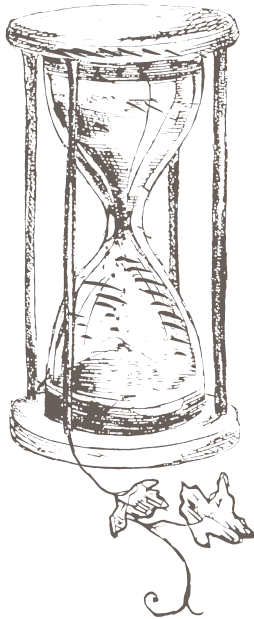


Sandglass

A sandglass is a metaphor for time that passes and for a new beginning. It is also the symbol of balance and measure. When the ampules are turned to resume the course of time, a new cycle that begins. Just like nature taught us. Wine, like time that passes, or seasons that alternate, is a gift that revives every year.


For centuries, wine has challenged time by renewing itself each vintage. Man has learned to follow the cycles of nature.

The process of drying the grapes is the result of ancient knowledge, of winemakers who knew how to wait, who managed time, sensing the potential that each wine has of evolving.



For this reason in every cellar there should be a sandglass as a reminder: *“tempus fugit”*.

The important thing is to nurture wine.
Give it all the time it deserves.





My tasting notes

Date: _____

Wine: _____

