4CENTO WINES

Four aces of Veneto

The 4Cento line represents the maximum expression of Valpolicella wine production, whose grapes give life to 4 typical Veneto wines together with a limited edition Amarone.
A unique collection that combines elegance and taste.

> La linea 4Cento rappresenta la massima espressione della produzione vinicola della Valpolicella, le cui uve danno vita a 4 vini tipici del Veneto insieme ad un Amarone in edizione limitata.
> Una collezione unica che unisce eleganza e gusto.

♥ ♣ 4 ♦ ♠
CENTO

Taste the elegance, catch the uniqueness, feel the difference.

Four of Valpolicella's elements characterise the 4CENTO wines: soil, rock, iron and history:
- The soil has an underlying stratum of marl, which allows our most prestigious vineyards to benefit from constant natural irrigation.
- The prun rock was used in the construction of Verona's Roman Arena.
- The iron represents craftsmanship, the manual expertise of the many craftsmen who still work with it today.
- The history: the proximity to Lake Garda gives the region an almost Mediterranean climate and has favored the presence of man since prehistoric times: just as in the past populations sought the most suitable lands and the best exposures for their grapes, so do wine producers today, combining ancient peasant experience with contemporary knowledge and techniques.

> **Sono quattro gli elementi della Valpolicella a caratterizzare i nostri vini 4CENTO: la terra, la pietra, il ferro e la storia:**
> - La terra, con la marna sottostante, permette una costante irrigazione naturale dei nostri vigneti più prestigiosi.
> - La pietra di Prun, con cui fu costruita dagli antichi romani l'Arena di Verona.
> - Il ferro che rappresenta l'artigianalità, il sapere manuale dei molti artigiani che, ancora oggi, lo lavorano.
> - La storia, poiché il clima quasi mediterraneo, grazie alla vicinanza al Lago di Garda, ha favorito la presenza dell'uomo già in epoca preistorica: come in passato le popolazioni cercavano per le loro uve i terreni più vocati e le esposizioni migliori, così oggi fanno i produttori di vino, unendo antica esperienza contadina a conoscenze e tecniche contemporanee.

On the slopes of Valpolicella it grows the most famous native grapes of the Veronese region - Corvina, Corvinone, Rondinella, along with a few other minor varieties. It is no coincidence that in the past these places were known as "the gardens of Verona": the landscape's serene beauty, the elegant palaces and the rich and varied cultivation of this land have made it a pleasure to work and live here since ancient times.
Valpolicella, as Cinquesegni wines, is also the product of ancient and modern techniques: passion for the land that we have been passing on for generations, and a daily commitment to overcoming new challenges that project us into the future. It is a fascinating adventure that we are passionate about.

Sulle colline della Valpolicella si coltivano le uve autoctone più famose del Veronese - Corvina, Corvinone, Rondinella - insieme a poche altre varietà minori. Non é un caso se in passato questi luoghi erano noti come “i giardini di Verona”: la bellezza serena del paesaggio, l’eleganza delle dimore nobiliari, la varietà e ricchezza delle coltivazioni di questa terra l’hanno resa fin dai tempi più lontani un luogo dove era bello vivere e lavorare. La Valpolicella, come i vini Cinquesegni, è fatta di antico e di moderno: di una passione per la terra che ci trasmettiamo da generazioni, di un impegno che è quotidiano e di sfide sempre nuove che ci proiettano nel futuro. È un’avventura che ci appassiona, e dalla quale è facile rimanere affascinati.

Valpolicella DOC

Valpolicella Ripasso
DOC Superiore

Corvina Veneto IGT

Appassimento
Rosso Veneto IGT

Amarone
della Valpolicella DOCG

CINQUESEGNI
ART WINERY

4CENTO
VALPOLICELLA DOC

CLASSIFICATION:
Valpolicella

PRODUCTION AREA:
Valpolicella

TRAINING SYSTEM:
Guyot and Pergola

HARVEST PERIOD:
Half September

VINIFICATION:
Soft crushing of destemmed grapes

FERMENTATION:
At a controlled temperature for about 7/10 days

AGEING:
6 months in steel tanks

ANALYTICAL DATA:
Residual Sugar 6 gr/lt
Total acidity 5,42 g/l
Dry extract 33 gr/lt

TASTING NOTES:
Valpolicella doc is a fresh, honest and elegant wine of a nice ruby red with purple shades. The nose opens with fruity notes of morello cherry and floral notes of violet and cyclamen. On the palate it is a resolute wine with good acidity, pleasantly lively.

GRAPES
60% Corvina, 25% Corvinone, 15% Rondinella

TEMPERATURE:
16 - 18°C

ALCOHOL:
12,5 vol

BOTTLE:
ml 750

CINQUESEGNI
ART WINERY

4CENTO
VALPOLICELLA RIPASSO DOC SUPERIORE

CLASSIFICATION:
Valpolicella Superiore Ripasso DOC

PRODUCTION AREA:
Valpolicella

TRAINING SYSTEM:
Guyot and Pergola

HARVEST PERIOD:
Mid-September

FERMENTATION:
At a controlled temperature for about 7/10 days the first and 15 days the second in contact with the Amarone's skins (Ripasso method).

VINIFICATION:
soft crushing of destemmed grapes to obtain Valpolicella

AGEING:
18 months in barrique

ANALYTICAL DATA:
Residual Sugar 9 gr/lt
Total acidity 5,55 g/l
Dry extract 36 gr/lt

TASTING NOTES:
Valpolicella Ripasso Superiore DOC has a great personality and an elegant wine with a beautiful intense and deep ruby red color. Spicy and fruity with notes of cherry and berries, a pinch of black pepper and cocoa. On the palate it is complex, elegant and harmonious, surprisingly fresh and with a good persistent tannin.

GRAPES
60% Corvina, 25% Corvinone, 15% Rondinella

TEMPERATURE:
16 - 18°C

ALCOHOL:
14% vol

BOTTLE:
ml 750

CINQUESEGNI
ART WINERY

4CENTO
CORVINA IGT VENETO

CLASSIFICATION:
Veneto Rosso Igt

PRODUCTION AREA:
Valpolicella

TRAINING SYSTEM:
Guyot

HARVEST PERIOD:
Late September

DRYING:
Part of the grapes are naturally dried for 30/40 days

FERMENTATION:
At a controlled temperature for about 20/22 days

AGEING:
2 months in steel tank and 12 monts in large oak barrels

ANALYTICAL DATA:
Residual sugar: 13 gr/lt
Total acidity: 5,30 gr/lt
Dry extract: 39 gr/lt

TASTING NOTES:
Corvina is an elegant and vigorous wine, intense ruby red colour whit some garnet shades. On palate is rich of flavor with soft and balanced tannins. At the nose is full of fruity hints such as black currant and berries and some spicy hints.

GRAPES
60% Corvina, 25% Corvinone, 15% Rondinella

TEMPERATURE:
16 - 18°C

ALCOHOL:
13,5%

BOTTLE:
ml 750

CINQUESEGNI
ART WINERY

4CENTO
APPASSIMENTO ROSSO IGT VENETO

CLASSIFICATION:
Veneto Rosso Igt

PRODUCTION AREA:
Valpolicella

TRAINING SYSTEM:
Guyot

HARVEST PERIOD:
Second half of September

DRYING:
Natural drying for 40 days

VINIFICATION:
soft crushing of destemmed grapes and fermentation: at a controlled temperature for about 30 days

AGEING:
18 months in large oak barrels

ANALYTICAL DATA:
Residual Sugar: 12 g/l
Total acidity: 5,35 g/l
Dry extract: 40 g/l

TASTING NOTES:
Deep ruby red with garnet hints, Appassimento is characterized by an intense aroma with notes of overripe small berry and cooked plums followed by scent of chocolate and finally nuances of sweet spic
In the mouth it's full bodied and powerful with soft and velvet

GRAPES
60% Corvina, 25% Corvinone, 15% Rondinella

TEMPERATURE:
18°C

ALCOHOL:
15% vol

BOTTLE:
ml 750

CINQUESEGNI
ART WINERY

4CENTO
AMARONE DELLA VALPOLICELLA DOCG

CLASSIFICATION:
Red Wine – Controlled and Guaranteed Denomination of Origin

PRODUCTION AREA:
Valpolicella, Veneto

HARVEST PERIOD:
Second half of September

TRAINING SYSTEM
Guyot and Pergola

VINIFICATION
Soft crushing of destemmed grapes and fermentation: at a controlled temperature for about 30 days. Aged 24 months in large oak barrels.

TASTING NOTES:
Amarone DOCG has maintained unchanged its typicality, so that "the essence of the territory" powerfully emerges. Rich in colour, firmly structured but with fresh notes.
This wine has personality and is also able to convey elegance and depth upon tasting. In the palate it is rich, elegant, and powerful at the same time still young but already very balanced. The bouquet is broad with berries, dried flowers, licorice and a spicy final that blends well with the complexity of the wine.

GRAPES:
Corvina 60%,
Corvinone 25%,
Rondinella 15%

TEMPERATURE:
16 - 18°C

ALCOHOL:
15% vol

BOTTLE:
ml 750