

Casa Lupo



WHY CASA LUPO

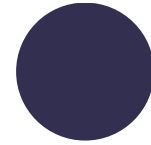
- **Since 2013** at Casa Paladin
- A new Valpolicella Amarone **style fresh and elegant**
- **Most historical area** for Valpolicella production
- Nice production of **highest categories of the appellations**
- Experience worldwide **52+ markets**
- Minimal elegant labels with *our lupo mascotte Kimba*
- **Post sales support** with market visit and marketing



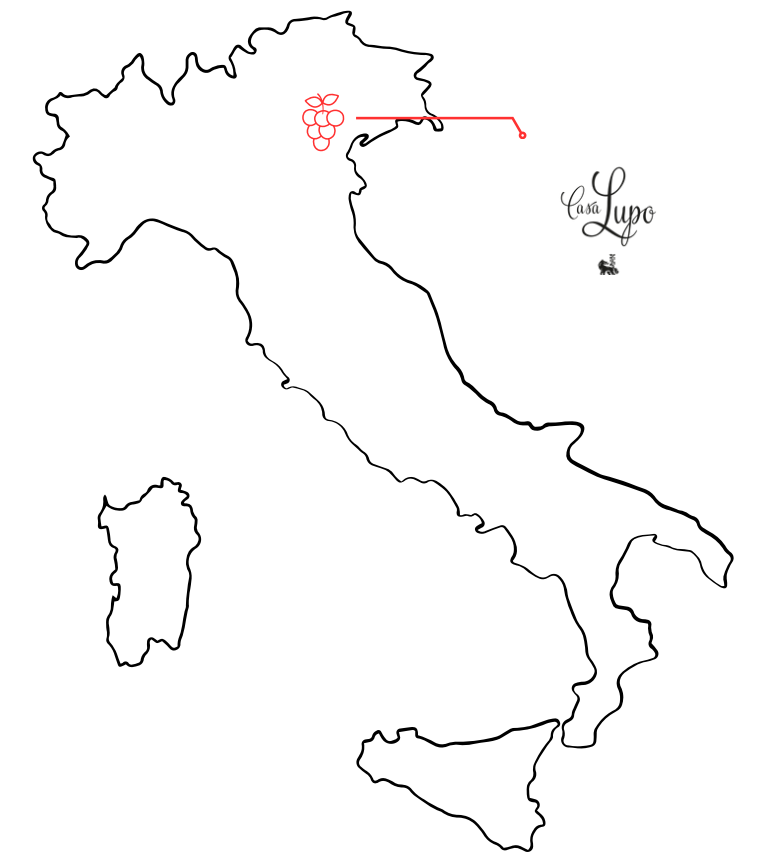


Casa Lupo was born in **2013** and represents a new chapter in the wine history of the Paladin family.

TERRITORY



Valpolicella is one of the most precious and renowned areas of the Italian wine panorama. It has an **ancient tradition**, dating back Roman times, as symbolizes the etymology of its name: Vallis-polis-cellae, “valley of many cellars”.



Casa Lupo embraces the best terroirs of **western Veneto**, **450 meters** above sea level: the **DOC Valpolicella** and the **DOC Lugana**, with high viticultural vocation, where wines have been produced since really long time becoming an Italian symbol in the world.

Valpolicella looks like an airy range of valleys, which expands **from Verona towards Garda Lake**: a soft hilly landscape, with low-water ridges, welcomes vineyards planted with typical Veronese pergola, between olive and cherry trees.

Some of the most important Italian red wines have been produced in this area for decades. Today these wines are appreciated worldwide and considered flagship of **Made in Italy**. Among these, **Amarone** stands out: obtained from a blend with prevalence of Corvine grapes it is very high-quality red variety, the fruit of a tradition.



Casa Lupo wines come from vineyards grown in **Bastia di Montecchia di Crosara, between 400 and 500 meters asl.**

TERROIR COMPOSITION

- It is the result of the **alteration of calcareous-fossiliferous formations**, in particular the red scale and the “biancone”;
- Ideal soil and climatic conditions allow wines to achieve character and quality at the same time;



THE GRAPES

The preferred grapes are **Corvina**, **Corvinone** and **Rondinella**, the ripening of which is carefully monitored.

The most important stages are:

- the right harvest time;
- the withering times;
- the precise monitoring of fermentation and ageing;

The same attention is paid to **Turbiana** and the production of **Lugana DOC**: all processes are carefully followed, from the vineyard to the various production stages, until a high quality profile is achieved.

A UNIQUE WINE

Among the excellence of Casa Lupo, the new entry is represented by **Lugana**, the first **white wine**.

The vineyards of the Lugana DOC Casa Lupo are located in the **southern area of Garda Lake**, in the province of Verona and cultivated at an average altitude of 80-100 meters asl.



A UNIQUE WINE

Turbiana, also well-known as Trebbiano di Lugana is a native vine, with a strong territorial imprint. This variety grows on calcareous and clayey soils and benefits from the breezes of the lake and the typical Mediterranean climate, which characterizes the area.

The Turbiana has **2 lives**: when young it is characterized by a **fresh and elegant** personality, while after few years of aging in the bottle the fruity notes evolve to a **more refined almond**.



OUR WINES

Amarone della Valpolicella DOCG



Lugana DOC

Amarone della Valpolicella Riserva DOCG



Valpolicella Superiore Ripasso DOC



LUGANA DOC



100% Turbiana
(Trebiano di
Lugana)

IN THE CELLAR

- Turbiana is harvested when fully ripe in September;
- After soft pressing, the short cold maceration in contact with the skins begins, where precious primary aromas of the grape are extracted;
- Alcoholic fermentation at a controlled temperature for 12 days;
- Maturation in steel vats for several months;
- Batonnage technique: the noble sediments are put back into suspension, giving the wine its typical characteristics of roundness and longevity;



VALPOLICELLA SUPERIORE RIPASSO DOC



65% Corvina
15% Corvinone
10% Rondinella
10% other
grape varieties

IN THE CELLAR:

- The grape bunches are selected and harvested by hand during the last two weeks of September, in order to favour a perfect ripening of the grapes;
- Before ageing, it is macerated on the marc of freshly drawn Amarone, leaving it to rest for about 15-20 days;
- Maturation takes place in 500/1000 litre oak barrels for 18 months;
- Bottle-ageing until optimal maturity is reached;



AMARONE DELLA VALPOLICELLA DOCG



65% Corvina
15% Corvinone
10% Rondinella
10% other
grape varieties

IN THE CELLAR

- Grapes remain in the fruit cellar until the first half of December;
- The loss of water due to withering favours the concentration of all substances in the berry;
- Fermentation and maceration take place in small steel vats;
- Maturation in 500 litre oak tonneaux, where the wine will remain for approximately 18-24 months;
- The Amarone then refines further in the bottle until it reaches optimum maturity;



AMARONE DELLA VALPOLICELLA RISERVA DOCG



65% Corvina
15% Corvinone
10% Rondinella
10% other
grape varieties

IN THE CELLAR

- The grapes are left to dry out in well-ventilated rooms for 4-5 months so that colour, flavour and sweetness are concentrated at their best;
- In winter, the grapes are pressed and the slow fermentation lasts for a couple of months under the supervision of the winemaker;
- The must is raked into 500 litre oak tonneaux where it will finish fermentation;
- The wine then matures in wood for 30-36 months before being bottled and expert batonnage is carried out;



THANK YOU

Casa Lupo



Website

<https://www.casapaladin.it/casa-lupo/>