



Pure Wines - De Vlieghe Kim

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Rosso

Valpolicella Classico DOC 2023

Aged for 7 months in cement

60% Corvina, 25% Rondinella, 10% Corvinone, 5% Molinara

Bottle 0,75 lt.

€ 14,70

6 Bottle case

In Stock

Valpolicella Ripasso Classico Superiore DOC 2021

Aged for almost 2y in wooden barrels

50% Corvina, 25% Rondinella, 20% Corvinone, 5% Molinara

Bottle 0,75 lt.

€ 21,30

6 Bottle case

In Stock

Valpolicella Classico Superiore Ca' Besi DOC 2021

the loosest bunches of the Ca' Besi will be drying after harvesting for 30 days, and then crushed and fermented.

The remaining bunches in the vineyard are harvested and crushed immediately, and the fermentation begins for them, too.

The two wines aged separately in barrels for 18 months. After that, they are assembled, the wine is aged for at least another 6 months in the bottle before being marketed.

95% Corvina, 5% Rondinella

Bottle 0,75 lt.

€ 34,10

6 Bottle case

In Stock

Amarone della Valpolicella Classico DCG 2019

After harvest the grappes drying for about 100 days

Aged for 36 months in big oak barrels, then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara

Bottle 0,75 lt.

€ 47,10

6 Bottle case

In Stock

Amarone della Valpolicella Classico DCG 2019

magnum

After harvest the grappes drying for about 100 days

Aged for 36 months in big oak barrels, then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara

Bottle 1,5 lt.

€ 114,00

6 Bottle case
(magnum)

In Stock

Amarone della Valpolicella Classico DCG 2019

magnum

After harvest the grappes drying for about 100 days

Aged for 36 months in big oak barrels, then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara

Bottle 1,5 lt.

€ 125,00

Individual
wooden box
(Magnum)

In Stock

Amarone della Valpolicella Classico DCG 2019 double magnum

After harvest the grappes drying for about 100 days

Aged for 36 months in big oak barrels, then rest for 12 months in the bottle. 70% Corvina, 17% Rondinella, 10% Corvinone, 3% Molinara

Bottle 3,0 lt.

€ 273,00

Individual
wooden box
(Double
magnum)

Limited Stock

Recioto Della Valpolicella Classico 2021 DCG

Sweet red wine

After harvest the grapes drying until the first days of February, after the grapes are pressed and a very slow fermentation at low temperature manages to transform only a part of the sugars into alcohol, leaving the wine sweet. The recioto ages for about two years in concrete, to preserve its natural freshness. It refines for a further 6 months in the bottle. 85% Corvina, 10% Corvinone, 5% Rondinella

Bottle 0,5 lt.

€ 39,90

6 Bottle case

In Stock