



Valpolicella with a personal touch

Strictly original.





*A corner of Italy
in the curve of a glass.*



An exceptional terroir where inspiration finds its purest expression.

The vineyard reflects our dreams and dedication, working with us year after year to pursue the shared goal of uncompromising quality.

Our family has proudly managed the company for three generations, with a rich history spanning over eighty-five years. Nestled in the heart of the Valle di Mezzane, within the Valpolicella DOC (PDO - Protected Designation of Origin) production area, our winery lies in the charming municipality of Illasi. Surrounded by hazelnut and oak woods, olive groves, and historic vineyards, the estate is set in a unique environment that provides the perfect conditions for viticulture. Wine has been crafted here for generations, and to this day, we honor traditional methods, respecting the natural rhythms of the land and the changing seasons.



Falezze is situated at an elevation of 200 to 250 meters above sea level, with vineyards facing southwest to northwest. The vines range in age from twenty-five to forty years, with some historic plots that have been planted for over eighty years.

In the vineyard, we exclusively use the traditional Veronese pergola system, a technique long-established in Valpolicella. This method has proven to be more resilient to climate change, ensuring the production of high-quality grapes that deliver a perfect level of salinity, creating a harmonious balance with the tannins.

While Corvinone, Corvina, and Rondinella are the classic varieties used for Valpolicella, we also cultivate Croatina and Oseleta in select plots. These varieties are incorporated into some of our blends, enhancing the wines with a deeper color, a robust tannin structure, and a touch of spiciness.



From the very first generation of the Anselmi family, we have dedicated ourselves to working the land with a deep commitment to environmental stewardship. We recognize that our foremost responsibility is to respect and preserve the integrity of our land.

Luca Anselmi's background in biology and his specialization in food science have further nurtured this awareness, guiding the company through a thoughtful and meticulous transition to organic practices.



**Sustainability means honoring
the natural rhythms of the land,
never asking the vineyards to
yield more than they can offer.**

*A wonderful land
for strictly unique wines.*





As an agronomist, molecular biologist, and nutritionist, I specialized in the field of oenological microbiology and genetics. In 2008, while completing my university studies, I decided to turn my attention to analysing the family estate and the grapes nurtured here.

Originality means embracing the risk of not being liked by everyone, yet being cherished by those who truly appreciate what's unique-just like my wines.

From that moment forward, my path was clear: I would dedicate my research to this terroir and craft a wine that would be its most authentic and exclusive expression. A rare creation, with limited production, distinctive in every aspect-from the sensory experience it offers to the image it portrays. A wine that would reflect my family's deep connection to Valpolicella, blending my personal journey with the singular character of this land.



My idea of Valpolicella.

A man with glasses and a white shirt is seated, holding a large sheet of paper. A woman with blonde hair, wearing a dark top and a necklace, stands behind him, her hand resting on his shoulder. She is holding a glass of red wine. They are in a dimly lit room with large wooden wine barrels in the background. The man is looking down at the paper, which has some sketches on it. The woman is looking at the paper with a slight smile.

**Our family has been
crafting wines in
Valpolicella for three
generations.**

*Our wine.
A family matter.*

My father, Sergio, and my grandfather, Severino, devoted their lives to nurturing the family estate and cultivating the vines. I brought my background in biology, along with a methodical, systematic, and rigorous approach to viticulture and oenology. My wife, Sofia, contributed her artistic vision, which beautifully complements and enriches my own perspective.

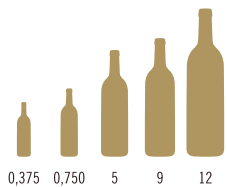
A man with glasses is leaning on a bar counter, looking down at a glass of red wine. To his left is a bottle of Valpolicella wine. The background is a blurred bar with shelves of bottles and warm lighting.

We are deeply passionate about crafting a limited edition of exclusive Valpolicella, dedicated to the art of exceptional winemaking.

Rare and limited-production wines, unique in every detail, offering a sensory journey filled with extraordinary emotions. Each bottle tells the intimate story of Luca Anselmi's deep connection to Valpolicella, blending his personal vision with the rich heritage of the Falezze terroir.

- Amarone della Valpolicella
- Amarone della Valpolicella Riserva
- Valpolicella Ripasso Superiore
- Valpolicella Superiore
- Grappa di Amarone

For Maestro Kherkeladze, this collection also marks a return to his most cherished artistic theme: the horse — a symbol of grace and power, celebrated in his work and admired around the world.

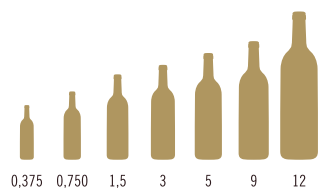


Grapes cultivated over three generations, naturally dried through the art of *appassimento modellato*.

AMARONE DELLA VALPOLICELLA

*Amarone della Valpolicella Falezze uses only grapes from the Falezze estate, which have been grown for three generations by the family of Luca Anselmi, who personally oversees every aspect of cultivation. Repeated selections, during the harvest and twice during the *appassimento*, ensure that only the best bunches are used, to create a wine that is clean and naturally sculpted in the vineyard.*

Vinification with slow movement of the skins and subsequent ageing in oak barrels creates an exclusive Amarone with a ruby-red texture with a purplish tinge. The bouquet reflects the essence of the territory, with morello cherry, plum and forest fruits, always with elegant notes of cocoa and tobacco. The complexity on the nose is confirmed on the palate, with great structure, a full, velvety touch with considerable roundness and a persistent finish.





VALPOLICELLA SUPERIORE

Valpolicella Superiore Falezze DOC is crafted from vines over 60 years old, including the revered Corvinone, Rondinella, and Oseleta varieties. Grown on the Falezze estate, with its SW-NE aspect and calcareous soils—rich in gravel and well-drained—the terroir imparts distinct notes of forest fruits, wild strawberries, whortleberries, sour cherries, and ripe morello cherries, both on the nose and the palate.

The grapes are harvested in late September to October and undergo a brief, natural appassimento drying process. After fermentation, the wine matures in French oak tonneaux, which imparts additional complexity and finesse.

On the palate, the wine is both well-structured and supple, with the signature minerality of the Falezze estate, leading to a lingering finish that beckons another sip. This versatile wine pairs beautifully with a wide range of dishes or can be enjoyed on its own. Each bottle is carefully numbered by hand and sealed with a one-piece natural cork, presented in a classic Bordeaux bottle.

*A brief **appassimento**,
or natural drying, followed by
ageing in French oak tonneaux.*





GRAPPA
DI AMARONE

This exquisite Amarone grappa is crafted from the finest grapes of the Falezze estate, carefully dried for the production of Amarone della Valpolicella. Following a delicate pressing, the grapes are entrusted to Mastro Carlo Gobetti, a distinguished artisan distillery with a rich heritage spanning five generations. Since 1836, their distillates have been synonymous with unwavering dedication and the continuous refinement of their distillation methods.

After three years of careful ageing, Grappa Amarone di Falezze reaches its peak, ready to be bottled and enjoyed in its full, sophisticated expression.

The highest expression
of the excellence
of Italian craftsmanship.



0,500

AWARDS

AMARONE DELLA VALPOLICELLA 2009 - 2010 - 2011 - 2012 - 2013 - 2015

Best of Show Amarone della Valpolicella - Mundus vini 2016

PLATINUM - Las Vegas Global Wine Awards 2021

DOUBLE GOLD - CWSA China Wine & Spirit Awards 2021

GOLD Medal - MUNDUS vini 2013, 2014, 2016, 2019 and 2021

GOLD Medal - Berliner Wine Trophy 2014, 2016 and 2021

GOLD Medal - Asia Wine Trophy 2014, 2021

GOLD Medal - Gilbert & Gaillard 2021

SILVER Medal - MUNDUS vini 2021

SILVER Medal - Decanter 2020

BRONZE Medal - Decanter 2017 and 2021

BRONZE Medal - Gilbert & Gaillard 2021

RED Label - Merano Wine Award 2016, 2017 and 2018

Quattro Viti - Guida Vitae 2022 - AIS VENETO

VALPOLICELLA RIPASSO SUPERIORE 2011 - 2013 - 2014 - 2015

GOLD Medal - MUNDUS VINI 2014 and 2021

GOLD Medal - Berliner Wine Trophy 2014 and 2021

GOLD Medal - Gilbert & Gaillard 2021

GOLD Medal - CWSA China Wine & Spirit Awards 2021

GOLD Medal - Las Vegas Global Wine Awards 2021

GOLD Medal - Asia Wine Trophy 2021

SILVER Medal - Decanter 2021

SILVER Medal - Las Vegas Global Wine Awards 2021

BRONZE Medal - Decanter 2020

BRONZE Medal - Gilbert & Gaillard 2021

VALPOLICELLA SUPERIORE 2010 - 2012 - 2013 - 2015

GOLD Medal - Asia Wine Trophy 2014

RED Label - Merano Wine Award 2016, 2017

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