

VILLALTA REPRESENTS THE BEST WINE MAKING TRADITIONS OF THE VERONA AREA. THE WINES ARE MADE FROM GRAPES GROWN IN THE BEST VINEYARDS LOCATED IN THE HILLY AREAS OF SOAVE AND THE MILD LAKE OF GARDA. THE RANGE IS DEDICATED TO WINE DRINKERS LOOKING FOR HIGH QUALITY AND TRADITION IN A GLASS OF WINE.

SOAVE DOC

Grapes:

The traditional blend of Garganega, with a small amount of Trebbiano.

Vineyard area:

Soave DOC area that surrounds the town of Soave.

Vinification:

The grapes are carefully harvested in September, destemmed and soft-crushed. The juice is immediately separated from the skins.

Fermentation is temperature-controlled. La fermentazione avviene a temperatura controllata (18-20 °C) for 15 days.

Winemaker's notes:

Pale straw coloured, with a fresh, fruity bouquet. Crisp fruit and refreshing acidity on the palate, finishing dry.

