

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.



VALPOLICELLA DOC

Grapes:

The traditional blend of Corvina, with a small amount of Molinara and Rondinella.

Vineyard area:

The grapes are selected from the hillside slopes of the comune of Quinto di Valpantena, with primarily limestone soil.

Vinification:

Grapes are de-stemmed and soft-crushed. Fermentation takes place in place in temperature controlled conditions (25-26 °C) in contact with the skins of all 3 varieties. Maximum skin contact is achieved by frequent remontage.

Winemaker's notes:

Deep ruby with hints of violet, intense bouquet reminiscent of almonds, with soft fresh berry fruit coming through on the palate.