



Villa Mattielli



Only produced in the best vintages in limited number, it is the result of a careful selection of the grapes, a long drying process and refinement in French oak barrels. It is an important wine for special occasions or as meditation wine.

AMARONE DELLA VALPOLICELLA DOCG RISERVA

ALCHOL CONTENT: 16%

GRAPES: Corvina 60%, Corvinone 15%, Rondinella 20%, Oseleta 5%

ORIGIN AREA: Valpolicella Doc, Lavagno

SOIL: calcareous

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 60 q.li/ha




HARVEST: Late September. The grapes are selected and hand-picked when they reach the best ripening and laid on trays.

VINIFICATION: The grapes goes through a drying process for about 4/5 months, in order to get a high concentration of the sugar and its phenolic components. Following, a lengthy period of maceration.

AGEING AND REFINING: Aged for about 24 months in French and American oak barriques and tonneaux. Final long ageing in the bottle.

TASTING NOTES: Intense red with garnet highlights. Ethereal nose of dried fruit, tobacco and spices. On the palate notes of wild berries and cherries in alcohol. Complex, bodied and well-balanced, on the palate releases a lovely mineral imprint with soft tannins and notes of prunes. Delicate earthy fragrance and delightful bitter cocoa aftertaste. Elegant, structured and powerful, gifted with exemplary freshness and enviable flavour persistence. Full bodied and warm-invigorating.

The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
	Ballon glass		Serve at 16°-18°C		Important meditation wine. Just to be uncorked and shared on a special occasion. We suggest to open it at least one hour before serving.