



Villa Mattielli



Corvina, Corvinone and Rondinella grapes make this wine the perfect reflection of the vines characteristics, spreading an intense and persistent bouquet.

VALPOLICELLA DOC

ALCOHOL CONTENT: 13%

GRAPES: Corvina 60%, Corvinone 20%, Rondinella 20%

ORIGIN AREA: Valpolicella Doc, Lavagno

SOIL: calcareous

TRAINING SYSTEM: pergola veronese

YIELDS PER HECTARE: 120 q.li/ha

HARVEST: October, hand-picked.

VINIFICATION: maceration and fermentation on the skins for 12 days. Maturation in stainless steel tanks at controlled temperature.




AGEING AND REFINING: it refines in the bottle for about 3-4 months. Young and fresh wine.

Ageing potential: 3 years.

TASTING NOTES: Brilliant ruby red colour, with intense and persistent notes of red fruits.

Lightly tannic on the palate, it reveals a good sapidity and freshness.

The sommelier suggests:

Recommended glass		Serving temperature		Food pairing	
	Balloon glass		Serve at 14°C		Wine for any occasion, perfectly paired with red and white meats, first meat courses and medium seasoned cheeses.