



Villa Mattielli



*Roots in tradition and open arms to innovation.  
Today, like yesterday, working with the same passion.*

VILLA MATTIELLI was born in 2009 on the beautiful hills of Soave, east of Verona, where our vineyards have deep roots. This ambitious project comes true thanks to Roberta Roncolato who, supported by her husband Giacomo, with great dedication and a courageous vision of the future, decided to pave the way for a new brand, carrying on the four generation wine tradition of her family. The vineyards, dating back to the early 900's, are located on the hills of Verona in Soave and Valpolicella.

Thanks to the unique terroir of these lands, with a mild climate and good sun exposure, the quality of the grapes delivers great wines. The devotion to our traditions and the affection towards our own land, combined with strong passion and professionalism, brought us to be present in both local and international markets.

*Since ancient times, wine has been the  
symbol of hospitality and sharing.  
And so it remains,  
today like yesterday.*

Through a respectful approach to the soil, the loving cultivation of the vineyards, and the attention to the vinification process, we bring out the best in the different crus: our job is made of dedication and passion, which is what it takes to get unique wines from the Soave Classico and Valpolicella areas. Our goal is to preserve what the vineyards have handed down for generations.



## Brut Rosè *"Giada"*

CORVINA 100%

Elegant, fresh and delicately sparkling rosè, produced with the Charmat method. Fresh and elegant bright pink colour. Fruity and delicate nose. On the palate, reminiscent of wild strawberries and pink grapefruit, with a fine and persistent perlage. Citrus and mineral finish. Superb served cold as an aperitif. It complements starters and fish dishes. ALC. 12%



## Pinot Grigio delle Venezie Doc

PINOT GRIGIO 100%

Thanks to a perfect balance between acidity and body, this mouthfilling wine is pleasantly fresh with a fruity finish. Straw-yellow pale with greenish hints, it is lifted by a light citrus bouquet combined with peach and melon notes. Perfectly matched with grilled fish, pasta with light sauces or white meats. Ideal as an aperitif, accompanied by light starters and appetizers. ALC. 12%



## Brut Bianco *"Perla"*

GARGANEGA 70%, CHARDONNAY 30%

Long Charmat method, it is a fresh and light wine with pleasant, fruity notes. Medium-bodied with a fine and persistent perlage. Brilliant and fresh straw-yellow colour, crispy and citrusy on the nose. Vivid, dry and sapid on the palate. Fresh and mineral finish. It is the perfect aperitif, ideally combined with finger foods and appetizers, fish dishes, cold cuts and fresh cheese. ALC. 11%





## Soave Classico Doc

GARGANEGA 90%, TREBBIANO DI SOAVE 10%

Garganega and Trebbiano grapes give life to this simple and refined wine. Fresh, fruity and elegant, it is the right wine for any occasion. Straw-yellow in colour, this Soave expresses itself as fine and floral on the nose. Delights the palate with a characteristic mineral finish. Great as an aperitif, matching well with appetizers and fish dishes. ALC. 12%



## Soave Classico Doc *"Le Brume"*

GARGANEGA 100%

Over-ripened Garganega grapes are selected and picked after the middle of October to guarantee a major extractive content. An alluring Soave, born from a wise refinement in oak barrels and a long bottle aging. Well structured wine, persistent and savory, with nuances of dried fruit. Matches well with succulent dishes, vegetable pies, risotto, cheeses soufflé, and white meats. ALC. 13,5%



## Soave Classico Doc *"Campolungo"*

GARGANEGA 100%

Made from a small production of grapes grown on the hilly vineyard called "Campolungo", this wine exhibits a complex nose of tropical fruit. Harvested by hand in October, it offers intense and fruity notes. Well-bodied and with a good structure, it has a refreshing mineral and citrus finish. Matches greatly with fish dishes, crudités and both fresh and soft cheese. ALC. 13%



## Recioto di Soave DocG *"Ambra"*

GARGANEGA 90%, TREBBIANO DI SOAVE 10%

A warm, fragrant and charming wine. Born from a long grape drying process, in order to obtain a high concentration of the sugar and its best elements. Intense floral nose with reminiscences of almonds, raising grapes, plus a sweet note of honey, acacia and vanilla. Persistent on the palate, mellow and elegant. Great as a sweet finish to the meal, paired with dry cookies, ripened cheese or blue cheese with chestnut honey. ALC. 13%





## Valpolicella Superiore Doc

CORVINA 60%, CORVINONE 20%,  
RONDINELLA 20%

Brilliant ruby red colour, with intense and fine notes of red fruits, blackberries and cherries. Lightly tannic on the palate, it reveals a good sapidity and freshness. Wine for any occasion, perfectly paired with red and white meats, first courses containing meat and medium-ripened cheese. ALC. 13%



## Amarone della Valpolicella DocG

CORVINA 50%, CORVINONE 30%,  
RONDINELLA 15%, OSELETA 5%

After a strict selection and a long drying of the grapes, the wine goes through oak aging. Ethereal nose of small red fruits, blackberries, currants and cherries in alcohol. Scents of vanilla, tobacco and spices along with a delicate earthy fragrance. Warm long-lasting finish with reminiscences of prunes. Traditionally paired with game dishes, braised meat, stew and long-ripened cheeses. ALC. 15%



## Valpolicella Ripasso Doc *"San Giacomo"*

CORVINA 60%, CORVINONE 20%,  
RONDINELLA 20%

Traditional wine refined in oak barrels. Made through the "ripasso" of a young Valpolicella on the skins of Amarone. The nose on this deep garnet wine opens with hints of cherries and red fruit, with mineral and lightly spicy scents. This complex and clear wine offers the pleasure of soft tannins. Matches perfectly with game dishes, grilled meat and ripened cheese. ALC. 14%



## Amarone della Valpolicella DocG *Riserva*

CORVINA 50%, CORVINONE 30%,  
RONDINELLA 15%, OSELETA 5%

Only produced in the best vintages in limited numbers, it is the result of a careful selection of the grapes, a long drying process and refinement in French oak barrels (24 months). Elegant, structured and powerful, gifted with exemplary freshness and enviable flavour persistence. Full-bodied and warmly invigorating. An important wine for special occasions or as a meditation wine. ALC. 16%

## OUR SERVICES



Wine shop (bottled and bulk)



Guided tours and tastings



B&B “La Trebbianella”



Events



# Villa Mattielli

Via Carcera, 21 - 37038 Soave (VR) | Veneto - Italia

Tel. +39 045.7675104 - Fax +39 045.7675935

E-mail: [commerciale@villamattielli.it](mailto:commerciale@villamattielli.it) - [prenotazioni@villamattielli.it](mailto:prenotazioni@villamattielli.it)

[www.villamattielli.it](http://www.villamattielli.it)

*Follow us*



#villamattielli