

## Villalta

## VILLALTA



### Maciste Rosso IGT

#### REGION

Veneto

#### VARIETY

Merlot, Cabernet and Corvina

Maciste was a draft-horse part of a small vintners family in Italy after the second world war.

Vineyards: The Grapes are selected from the hillside slopes of the Valpolicella area.

Harvest: The grapes are carefully hand-picked at the end of September/beginning of October.

Vinification: Two-thirds of the grapes are crushed and fermented in stainless steel at controlled temperature for about 20 days. The last third is dried in well-ventilated "fruttai", grape drying rooms, pressed and assembled with the rest of the juice to activate the second fermentation.

#### TASTING NOTES

Intense ruby-red color, juicy and rich, with cherry and plum notes, a vibrant freshness in a long and smooth taste.

#### FOOD PAIRINGS

Perfect to pair with roast red meats and mature cheeses.