

Villalta

VILLALTA



XIX Amarone della Valpolicella DOCG

REGION

Veneto

VARIETY

Traditional blend of Corvina and Rondinella

Exposure: south-facing, steep-sloped

Soil: limestone

Harvest: October, hand-harvest

Drying: The individual bunches are laid one by one onto tiered mats in airy lofts, where they are dried for four months until they lose at least 30% of their original weight.

Vinification: In February, the dried, condensed grapes are softly pressed and cold macerated.

Ageing: 2 years in Slavonian oak barrels

TASTING NOTES

Deep red intense bouquet, rich, full, rounded palate with classic black cherry flavors. Very long and complex finish.

FOOD PAIRINGS

An excellent partner to red meats and mature cheese.