



## Villalta

## VILLALTA

### Valpolicella Ripasso DOC Superiore

#### REGION

Veneto

#### VARIETY

80 % Corvina, 20 % Rondinella. Grapes are selected from the hillside slopes of the municipalities of S. Pietro and Negrar in the Valpolicella area.

Cultivation method: Traditional pergola veronese. 3000 vines/hectare.

Harvest: Hand-harvest at the beginning of October.

Vinification process: Once in the cellar the grapes are de-stemmed. The fermentation takes place at 79-82 F (26-28°C). The contact with the skins lasts about 8-10 days and is followed by racking and malolactic fermentation. The wine is then kept in stainless-steel until January when it is left in contact with the Amarone skins for about 5-7 days. The wine is racked, softly pressed and one part of the wine is aged in barriques for about 10-12 months.

#### TASTING NOTES

Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, the wine is full-bodied, supple and well-balanced and with a long finish.

#### FOOD PAIRINGS

Perfect with roast red meats and mature cheese.