

## 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.