

Villalta

Villalta represents the best wine making traditions of the Valpolicella area. Made from grapes grown in the best vineyards located in the hilly areas of Soave and the mild lake of Garda, the range is dedicated to wine drinkers looking for high quality and tradition in a glass of wine.

VALPOLICELLA DOC

**Grapes:**

The traditional blend of Corvina, with a small amount of Molinara and Rondinella.

Vineyard area:

The grapes are selected from the hillside slopes of the comune of Quinto di Valpantena, with primarily limestone soil.

Vinification:

Grapes are de-stemmed and soft-crushed. Fermentation takes place in place in temperature controlled conditions (25-26 °C) in contact with the skins of all 3 varietals.

Maximum skin contact is achieved by frequent remontage.

Winemaker's notes:

Reminiscent of red summer fruits, this wine goes perfectly with barbequed white meats and can be enjoyed chilled on summer evenings.