

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 RIPASSO

DOC
SUPERIORE



Grapes:

Corvina, Rondinella and Molinara.

Vineyard area:

Grapes are selected from the hillside slopes of the Valpolicella area. Vines are trained with the "pergola veronese" (trellised) traditional method.

Harvest:

The grapes are harvested by hand at the beginning of October.

Vinification:

Once in the cellar the grapes are de-stemmed. The fermentation takes place at 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.

Winemaker's notes:

This wine is ripe and concentrated wonderfully smooth and elegant with aromas of dark chocolate and roasted nuts. An excellent partner to past red meats, game, stew and full flavoured mature cheeses.