

## Villa Mattielli Amarone Della Valpolicella

### COUNTRY

Italy

### REGION

Veneto

### GRAPE

Corvina 50%, Corvinone 30%,  
Rondinella 15%, Oseleta 5%

### VINTAGE

2016

### ABOUT THE DOMAINE

Villa Mattielli is a family-owned estate managed with passion by two sisters, Roberta and Valeria, and founded on the experience of years devoted to excellence in the vineyard and cellar of their father. The estate's 30 hectares occupy some of the best wine-growing slopes of Soave and the Valpolicella DOC area. It is the particular terroir that distinguishes these areas, combined with great passion and devotion in the vineyard, that gives the estates wines unique aromas and flavours. In the Verona area, the Soave Classico area, the hills are composed of tufaceous soil of volcanic origin and important limestone outcrops. Villa Mattielli opted for an eco-friendly approach to the wine-growing. They have chosen to use the photovoltaic system as the first step in a low impact process, based on sustainable energy. They are heading towards a more respectful future for the environment, the territory and self-sufficiency energy.

### WINEMAKING

Harvested in late September by hand, the grapes are dried on trays for 4/5 months, followed by a lengthy period of maceration. Aged in French oak barriques and tonneaux for 12/15 months. Further 2 years of bottle-ageing. Calcareous soil.

### TASTING NOTES

Intense ruby-garnet colour. Ethereal nose of small red fruits, blackberries, currants and cherries in alcohol. Scents of vanilla, tobacco and spices, imparted by a delicate earthy fragrance. Complex on the palate with a lovely mineral imprint, and soft and smooth tannins. Warm, long-lasting finish with reminiscences of prunes. Suggested food pairings: game dishes, braised meat, stew and aged cheeses.



### TECHNICAL NOTES

**Alcohol by volume**  
15.5%