

Villa Mattielli Recioto di Soave Ambra DOCG

COUNTRY

Italy

REGION

Veneto

GRAPE

Garganega 90%, Trebbiano
10%

VINTAGE

2021

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 when the grapes are fully ripe; then dried on mats prior to fermentation. Ferment in barriques, where the wine sits on its own lees. It refines in the same barrels for 6 months. And a bit of bottle ageing.

TASTING NOTES

Golden yellow color. Intense and persistent nose, floral and fruity, reminiscent of raising grapes, plus a sweet note of honey and acacia. Intense and persistent on the palate, mellow and elegant. Food pairing; great with white cheeses, fruit tart, dry fruits.



TECHNICAL NOTES

Alcohol by volume
13%