



**TOP  
SELECTION**  
EST. 2000

## Villa Mattielli Soave Classico 'Campolungo'

**COUNTRY**

Italy

**REGION**

Veneto

**GRAPE**

100% Garganega

**VINTAGE**

2019

### 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

Cold maceration of pressed grapes at controlled temperature. Maturation in steel tanks and bottle ageing. Volcanic soil. The average age of the vines are 20 years.

### TASTING NOTES

Bright with a warm straw-yellow colour. Intense and fruity notes on the nose. Well-bodied with a good structure. Light acidity which brightens up the palate. Refreshing mineral and citrus finish. Suggested food pairings: fish and vegetable dishes, fresh and soft cheese and as an aperitif with selected finger foods.



### TECHNICAL NOTES

**Alcohol by volume**  
13%