

Villa Mattielli Valpolicella Ripasso 'San Giacomo' DOC

COUNTRY REGION GRAPE VINTAGE

Italy Veneto Corvina 60%, Corvinone 20%, 2020 Rondinella 20%

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

120 ql per ha harvested by hand between September and October. Maceration and fermentation together with the skins of grapes for 15-20 days. Calcareous soil. The average age of the vines are between 15 and 35 years old.



Alcohol by volume 14.5%

TASTING NOTES

The nose on this deep garnet wine opens with hints of cherries and red fruit, with mineral and lightly spicy scents. Complex, with soft tannins.