

## Villa Mattielli Valpolicella Superiore DOC

### COUNTRY

Italy

### REGION

Veneto

### GRAPE

Corvina 60%, Corvinone 20%,  
Rondinella 20%

### VINTAGE

2020

### 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 by hand in October. Maceration and fermentation on the skins for 12 days. Maturation in stainless steel tanks at controlled temperature. It refines in the bottle for about 3-4 months. Young and fresh wine.

### TASTING NOTES

Brilliant ruby red colour, with intense and persistent notes of red fruits. Lightly tannic on the palate, it reveals a good sapidity and freshness.



### TECHNICAL NOTES

**Alcohol by volume**  
13%