



**TOP  
SELECTION**  
WINES & SPIRITS

**VILLA MATTIELLI**

**AMARONE DELLA VALPOLICELLA**

**2015**



**Grape Varietals**

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

**ABV**

15%

**Soil Type**

Calcareous

**Vinification**

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.

**History**

Villa Mattielli is a family-owned estate located in the hills of eastern of Verona. The thirty hectares of vineyards, some of which date back to 1900s, thrive in the unique terroir that benefits from a mild climate and a good sun exposure. It is currently managed by the fourth generation winemaker, Roberta, aided by her husband Giacomo and her sister Valeria.

**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.