



Grape Varietals

Corvina 60%, Corvinone 20%,
Rondinella 20%

ABV

14.5%

Soil Type

Calcareous

Average Age of Vines

between 15 and 35
years old

Vinification

120 ql per ha harvested by hand between September and October. Maceration and fermentation together with the skins of grapes for 15-20 days The following year it's passed on marc and skins of Amarone.

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

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.