



VILLA MATTIELLI

SOAVE CLASSICO "CAMPOLUNGO"

2017



Grape Varietals

100% Garganega

ABV

13%

Soil Type

Volcanic

Average Age of Vines

20 years

Vinification

Cold maceration of pressed grapes at controlled temperature. Maturation in steel tanks and 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

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.