



**TOP
SELECTION**
WINES & SPIRITS

VILLA MATTIELLI

SOAVE CLASSICO

2017



Grape Varietals

Garganega 90%, Trebbiano di
Soave 10%

ABV

12%

Soil Type

Calcareous, ground level

Average Age of Vines

20 years

Vinification

Fermentation in stainless steel tank at 16-18°C, for about 10-15 days. Short 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

Fresh straw yellow in colour, this Soave expresses itself as fine and floral on the nose. Delights the palate with a characteristic mineral finish. Suggested food pairings: aperitif, it appetizers and fish dishes.