

Villa Mattielli Amarone Della Valpolicella Riserva

COUNTRY

Italy

REGION

Veneto

GRAPE

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

VINTAGE

2015

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

Only produced in the best years, the grapes are harvested, dried on trays for 4/5 months, followed by a lengthy period of maceration. Aged in French oak barriques and tonneaux for 24 months. Further 2 years of bottle-ageing. Calcareous soil type.

TASTING NOTES

Intense ruby-garnet colour. Aromas of dried fruit, tobacco and spices notes of wild berries and cherries in alcohol. Complex, bodied and well-balanced palate, with a lovely mineral imprint, notes of prunes and soft tannins. Delicate earthy fragrance and delightful bitter cocoa aftertaste.



TECHNICAL NOTES

Alcohol by volume
15%