

Villa Mattielli Soave Classico

COUNTRY

Italy

REGION

Veneto

GRAPE

Garganega 90%,
Trebiano di Soave 10%

VINTAGE

2020

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

Fermentation in stainless steel tank at 16-18°C, for about 10-15 days. Short bottle ageing. Soil type; calcareous, ground level. The average age of the vines 20 years.

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.



TECHNICAL NOTES

Alcohol by volume
12%