

Villalta

Villalta represents the best wine making traditions of the Valpolicella area. Made from grapes grown in the best vineyards located in the hilly areas of Soave and the mild lake of Garda, the range is dedicated to wine drinkers looking for high quality and tradition in a glass of wine.

LUGANA DOC

**Grapes:**

Trebbiano di Lugana.

Vineyard area:

The grapes come from the charming DOC zone in the South of Garda lake, in Veneto region.

Harvest:

Grapes are carefully picked into boxes at the end of September.

Vinification:

Immediate soft pressing and careful cold maceration on the skins in the press.

Fermentation:

Crushing soft and delicate whole cluster for most of the production, with the remaining light-stemming to swing. Following a strict processing: racking by natural sedimentation, slow fermentation at a controlled temperature (14-18 °C); aged up to five months on the lees and yeasts before bottling.

Winemaker's notes:

This gently balanced and uniquely fresh wine is perfect to be served with freshwater fish and refined meats. Also ideal on its own.