

# VIGNETI VILLA BELLA

Veneto

Villabella is a veronese winery with more than 350 hectares of vineyards in the heart of the Bardolino classico area. Founded in 1971 by Walter Delibori and Giorgio Cristoforetti, the company is still owned and managed by the two families. The wine cellar in Calmasino, on the eastern shores of Lake Garda, has access to the most updated technology for soft pressing, for controlling temperature of fermentation and for cold sterile bottling of the wines. The owners select the best grapes from their harvest and vinify with great respect to the local tradition. A complete range of veronese wines as well as some international varietals has been cultivated in the region for ages.



## AMARONE DELLA VALPOLICELLA CLASSICO

**Grapes:** Corvina 55-65%, Rondinella 25-30%, Molinara, Rossignola, Negrara 10%.

**Alcohol:** 15% by vol.

### Vinification:

After a late harvest the grapes are laid on bamboo mats in a dry and ventilated covered space. They are left to dry for 100-120 days until they lose up to 35-38% of their weight. The raisins are softly pressed at the end of January, early February before undergoing 2 months fermentation on the skins at a naturally obtained low temperature.

**Tasting Note:** Its color is garnet deep red. It is fruity (cherry, almond) to spicy (liquorice, tobacco, leather, coffee) on the nose according to the ageing. Dry, soft, firm, full bodied, fruity to spicy and very long lasting on the palate.



## AMARONE DELLA VALPOLICELLA CLASSICO (FRACASTORO) SV

**Grapes:** Corvina 70%, Rondinella 20%, Corvinone 10%.

**Alcohol:** 15.5% by vol.

### Vinification:

The grapes are let dry for 120 days, after pressing they ferment for 18-20 days on their skins at a controlled temperature of 22°-24°C. Aged in traditional Slavonian oak barrels for at least three years followed by a further refinement of six months in the bottle.

**Tasting Note:** Color is garnet deep red; bouquet is fruity and spicy, taste is dry, soft, velvety with a remarkable texture.



## RIPASSO VALPOLICELLA CLASSICO SUPERIORE

**Grapes:** Corvina 55-65%, Rondinella 25-30%, Molinara, Rossignola, Negrara 10%

**Alcohol:** 13.5% by vol.

### Vinification:

Skin contact maceration and fermentation for 12 days at controlled.

By the end of March the wine is poured on the lees of the just fermented Amaroni. The residual yeasts induce a malolactic fermentation in the Valpolicella which increase alcohol and texture. This system is called "Ripasso" lit. "re-run".

**Tasting Note:** Color is ruby red and tends to garnet with ageing. It is fruity (cherry, almond) on the nose. It is dry, crisp, firm, full bodied and slightly spicy on the palate.



## VIGNA DI PESINA PINOT GRIGIO

*A typical Veneto white, straw yellow colour, intense and fruity perfume, dry taste, crisp, light bodied and fruity (dry hay, toasted almonds, walnut).*

Wine I Wave