CUZZIOLGRANDIVINI

Villa Minelli

Italy - Veneto - Ponzano Veneto (TV)



MANZONI PIAVE

100% Manzoni Bianco

Production area: municipalities of Ponzano Veneto and Villorba
Terrain: franco-argilloso con presenza di ferro
Harvest: manual harvesting in boxes with grape selection in the field
Vinification: the grapes are cooled to 5°C before soft pressing. At this temperature, the aromatic qualities typical of this variety are preserved and possible oxidation is minimised. Temperature-controlled fermentation takes place in steel and tonneaux. Staying on the fine lees with regular bâtonnage until bottling.
Refinement: at least 6 months in bottle
Color: brilliant straw yellow with green highlights
Fragrance: notes of tropical fruit combined with fresher nuances of citrus, sage and flint
Flavor: balance of freshness and savouriness, voluminous and enveloping with a mineral finish
Alcoholic Grade: 13% vol

Villa Minelli

Ownership/Founders Edizione Property / Luciano Benetton
Start of Activity 2006
Vitiviniculture Traditional
Hectares 10
Bottles produced 80.000



Villa Minelli was born in 2006 from the desire to vinify on its own the grapes of the vineyards of three Venetian Villas located in the Treviso villages of Ponzano and Villorba. After the first years of testing the local vines and the "individual terroirs", with 2012 the journey begins. Fresh, immediate wines that are, above all, products of their land, interpreted by a team of young and talented oenologists and agronomists. The great peculiarity of this company is that a part of the vineyards, as well as the cellar, are within a large property where there are warehouses and logistics depots of a large manufacturing company. The other vineyards are also planted in special places, as they are an integral part of the park of three beautiful Venetian Villas. This does not prevent the production of high-quality grapes from which wines are made that are capable of ageing well, such as Tramaviva, and are therefore perfect ambassadors for the Treviso area.