

# Villa Minelli

Italy - Veneto - Ponzano Veneto (TV)



## Villa Minelli

**Ownership/Founders** Benetton / Luciano Benetton Family

**Start of Activity** 2006

**Vitiviniculture** Traditional

**Hectares** 10

**Bottles produced** 80.000

### CLASSIC METHOD

**70% Chardonnay, 30% Pinot Noir**

**Production area:** municipalities of Ponzano Veneto and Villorba

**Terrain:** sciolti e con uno scheletro importante, ghiaiosi

**Harvest:** manual

**Vinification:** Grape sorting first in the vineyard and then on vibrating table in the winery, destemming, soft roller crushing, very short cold maceration with dry ice, and subsequent fermentation with low sulfur dioxide content at controlled temperature

**Refinement:** On fine lees until drawn and rest on the lees for 48 months

**Color:** Straw yellow, with a wealth of fine, persistent bubbles

**Fragrance:** great balance between fragrant notes of good yeast and freshly baked bread, and hints of both fresh and ripe fruit

**Flavor:** freshness and minerality, in a solid body; then gradually unveils a delicate softness that makes up a balanced, long, fresh, citrusy finish

**Alcoholic Grade:** 12.5% vol



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, young wines, but above all children of their own land, interpreted by Daniele Dal Secco, a pupil of Francesco Serafini, the man who most represents the Treviso territory in the world of oenology. 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. All this does not prevent the production of high quality grapes from which it is possible to obtain wines that are easy to drink, capable of good ageing in red wines, such as Merlot Vecchie Vigne, perfect ambassadors of the Marca Trevigiana.