Villa Minelli

Italy - Veneto - Ponzano Veneto (TV)



Villa Minelli

Ownership/Founders Edizione Property / Luciano Benetton
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: sciolto e con una percentuale di 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, then gradually reveals a delicate softness that makes up a balanced, fresh and 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, 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.