

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



PROSECCO DOC BRUT

Sparkling Brut

Production area: Hills in the province of Treviso

Terrain: eterogeneo, argilloso e spesso calcareo

Harvest: manual in 15 kg crates

Vinification: Soft pressing of grapes, cold decanting and fermentation with selected yeasts at controlled temperature, aging on fine lees in stainless steel tanks until frothing

Refinement: on the fine lees in stainless steel tanks until mousse set

Color: Straw yellow with greenish reflections with fine and consistent perlage

Fragrance: fruity of apple and pear with hints of citrus fading into floral

Flavor: Creamy and smooth in the mouth with fresh notes

Alcoholic Grade: 11.5% 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.