CUZZIOLGRANDIVINI

Villa Minelli

Italy - Veneto - Ponzano Veneto (TV)



PROSECCO DOC BRUT

Sparkling Brut

Production area: Hills in the province of Treviso
Terrain: eterogeneo, argilloso e 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

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.