



VALALTA

italian wine

EVERY DROP IS A PLEASURE

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OUR HANDS
COLLECT
YEAR AFTER YEAR
THE FRUIT OF THE EARTH.



organic
wine





The Agriculture of Valalta for find the autentich Terroir in your glass!

Our vineyards are only a part of our estate, which is immerse in the middle of the woods, our property is situated in the south-western side of Colli Berici, the terrain is quite rich in limestone and mineral salts which give the wine some peculiar qualities.

We're always looking for quality, in every aspect of the production process, that's why we apply our Organic Forest Method which enhances the natural peculiarity of our terroir with no contamination of pesticides or synthetic products, as certificated by institutional bodies which control and certificate our work.

The hand harvesting, the vinification with indigenous yeasts, that are naturally on the grapes and the total absence of added sulphites, aloud you to taste a unique wine with his own very peculiar qualities which are the ultimate expression of the characteristics related the terroir, which is influenced by climatic conditions and biological factors.

Ultimately, the woods related ecosystem enriches the biodiversity which ensures authenticity and personality to the wines.

General remarks for our customers

To fully taste our wines we suggest you to wait a few minutes, that allows the wine to open up more, so you can fully appreciate it. All the peculiar notes of the product are indicatives of the naturality of the wine thanks to the total absence of additives.

You may also find some sediments at the bottom of the bottle, those are indicative of a limited processing thought to preserve the natural flavors and notes.



Wine type: Sparkling dry white, Brut
 Food Pairing: Aperitivo wine, deserts, fish dishes
 Vineyard: 50% Garganega 50% Chardonnay
 ABV: 11,5%
 Service temperature: 8-10°C
 Colour: Straw Yellow
 Body: Light
 Dominant flavors: Green apple, almond, minerals, floral, sapid

BLUM is a sparkling wine obtained by a bland of Garganega and chardonnay (50%) varieties, they have been cultivated with "Organic Forest Method", all the grapes are handpicked, this allowed us to select the best grapes, which give a superior quality end product.

This Brut wine has a light body and presents floral note, typical of Chardonnay variety, the fine perlage is persistent and and pleasant in the mouth.

The light sapidity and the green-vegetables notes combined with the light tartness give freshness to the product.

This wine in excellent as a starter wine, paired with fish dishes or paired with light d flavors such as white meats.

1500 ML *IMPERIAL* MAGNUM

750 ML

Blum

WE SPARKLING
GARGANEGA GRAPES

SEEING IS BELIEVING






Murà

Wine type: Dry White
 Food Pairing: Pasta and risotto dishes, cured meats and fish
 Vineyard: Garganega
 ABV: 12%
 Service temperature: 12°C
 Colour: Straw Yellow
 Body: Light
 Dominant flavors: Green apple, almond, minerals

Fontana Murà is obtained by the Garganega variety that has been cultivated with "Organic Forest Method", all the grapes are handpicked and the entire wine making process follows our philosophy, therefore no yeast or sulphites have been added.

This pale yellow wine presents floral and fruity notes with a good sapidity and a light tartness. The peculiar aroma is a sign of the additives' absence. This wine, thanks to its minerality, is pairable with light risottos and pastas, fishes, poultry or cured or cured meats.



Monte Colombara

Wine type: Red
 Food Pairing: Red meat, game
 Vineyard: Cabernet Sauvignon
 ABV: 13%
 Service temperature: 16/18°C
 Colour: Ruby Red
 Body: Medium-Full
 Dominant flavors: Cherry, raspberry, red fruits

Monte Colombara comes from Cabernet Sauvignon variety, that have been cultivated with "Organic Forest Method", all the grapes are handpicked and the entire wine making process follows our philosophy, therefore no yeast or sulphites have been added.

Monte Colombara is a red wine rich in polyphenols, which give the wine a vibrant ruby colour. The medium tannins contribute to give a fresh taste to the wine and a discrete body. The main flavors that are perceptible are red fruits notes that bring to mind cherry and raspberry.

This Cabernet Sauvignon is perfect with red meats and small game.





Monte Scardon

Wine type: Red
 Food Pairing: Red meat, game
 Vineyard: Merlot
 ABV: 13%
 Service temperature: 16/18°C
 Colour: Ruby Red
 Body: Medium- body
 Dominant flavors: Cherry, red fruits, plum

Monte Scardon comes from the Merlot variety that has been cultivated with "Organic Forest Method", all the grapes are handpicked and the entire wine making process follows our philosophy, therefore no yeast or sulphites have been added.

This wine, despite not being aged in wood barrels, presents pleasant woody notes, lightened by red berries and plums flavours.

The soft tannins give to the wine a pleasant and rich body which is great with red meats stews, grilled meats and games.



Lagrìma

Wine type: Passito/ raisin wine
 Food Pairing: Dry cake, aged cheeses, biscotti
 Vineyard: Garganega
 ABV: 14%
 Service temperature: 10-14°C
 Colour: Golden
 Body: Full body
 Dominant flavors: Honey, dried fruits, sweet figs, pleasant persistent sweet end

This special wine is produced from the best, mature, grape that have been laid on a perforated tray which allows to dry the grapes for over three months. The sweet must is then placed in stainless steel barrels and leave to ferment naturally for about 12 months. The wine that we obtain is a sweet, full bodied wine which matches perfectly with aged cheeses or dry sweets such as biscotti. The tastes reminds of sweet dried fruits, figs and honey, it's perfect also by its self at the end of a meal.





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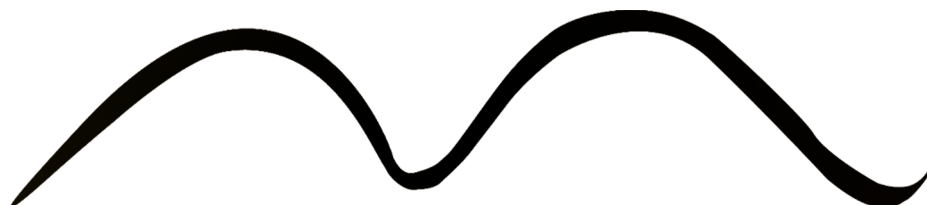


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