



### Story of the wine:

Vallena is a historic hillside estate in Valpolicella, with vine cultivation dating back to 1832. Located on the first slopes north of Verona, the vineyards benefit from altitude, strong diurnal variation, and constant airflow, creating fresher, more precise expressions than the valley floor.

The project is led by Riccardo Tomezzoli Tantini, in collaboration with the Cesari family of Brigaldara, combining deep family heritage with a renewed focus on estate winemaking. Vineyard work is highly tailored plot-by-plot to maintain balance, while cellar work prioritises gentle extraction and clarity—whole berry fermentation and refinement in large oak to preserve aromatic integrity.

This Soave reflects Vallena's hillside precision translated into white winemaking, with fruit sourced from Marcellise, on the eastern edge of the Soave zone. Here, Garganega benefits from cooler airflow and mineral soils, producing a fresher, more linear style. Hand harvesting and temperature-controlled vinification ensure clarity and aromatic lift, resulting in a clean, expressive interpretation of this classic Venetian white.

### Varietals:

100% Garganega

### Area:

Soave DOC, Marcellise - Veneto, Italy

### Av. age of the vines:

Planted from 1980

### Vinification:

Hand-harvested in early September, with careful vineyard selection. Fermentation at controlled temperatures in stainless steel to preserve freshness and varietal character. No oak influence.

### Descriptions for Wine List:

Fresh and bright, with notes of pear, apple and white flowers. Crisp and lightly textured on the palate, with a clean mineral edge and refreshing finish.

