



### 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.

Sourced from the Il Costolo vineyard, a 1-hectare cru with southwest exposure, this wine represents a more structured and site-specific expression of Valpolicella. The combination of altitude, exposure and careful vineyard management delivers greater depth while retaining Vallena's hallmark freshness.

### Varietals:

55% Corvina, 25% Corvinone, 20% Rondinella

### Area:

Valpolicella Superiore DOC, Veneto, Italy (Il Costolo vineyard)

### Av. age of the vines:

Planted 2001

### Vinification:

Hand-harvested and fermented with skin contact, including regular pump-overs and a delestage during fermentation.

### Ageing:

12 months in 25hl Slavonian oak barrels

### Descriptions for Wine List:

Ripe cherry and red fruit layered with spice and light balsamic notes. Medium to full-bodied with soft tannins, good structure and a rounded, balanced finish.

