



### 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.

The core expression of Vallena, sourced from hillside vineyards at 250m where altitude and airflow preserve freshness and precision. A mix of old pergola-trained vines and more recent Guyot plantings provides both aromatic lift and structure, capturing a vibrant, contemporary style of Valpolicella rooted in tradition.

### Varietals:

55% Corvina, 25% Corvinone, 20% Rondinella

### Area:

Valpolicella DOC, Veneto, Italy

### Av. age of the vines:

1969 (old vines) and 1995-2000 plantings

### Vinification:

Hand-harvested and fermented with skin contact at controlled temperatures (22-24°C). Pump-overs twice daily with a delestage mid-fermentation to enhance extraction while preserving aromatic purity.

Aged in stainless steel.

### Descriptions for Wine List:

Bright and juicy, with redcurrant, blackberry and floral notes. Fresh acidity and fine balance give precision and lift, making this an elegant, highly drinkable Valpolicella.

