

Joy Kull/La Villana

Wines



La Villana

VINO BIANCO
preparato da un'antichissima
Società: VILLANA S.R.L.S.
Via: 125° Nord -
Cavalotti, 10 -
75000 L. C.

Vdt Bianco

Soil: volcanic rock and ash.

Grapes: Procanico with a little bit of Malvasia

Vinification: crushed by foot and direct-pressed. Fermented and aged in stainless steel. No sulfur added at any point.



La Villana

VINO ROSATO
preparato da un'antichissima
Società: VILLANA S.R.L.S.
Via: 125° Nord -
Cavalotti, 10 -
75000 L. C.

Vdt Rosato

Soil: volcanic rock and ash.

Grapes: 1/3 Aleatico and 2/3rds Sangiovese

Vinification: Fermented and aged in stainless steel. No sulfur added at any point.



La Villana

VINO ROSSO
preparato da un'antichissima
Società: VILLANA S.R.L.S.
Via: 125° Nord -
Cavalotti, 10 -
75000 L. C.

Vdt Rosso

Soil: volcanic rock and ash.

Grapes: Grechetto, Montepulciano, Cilegiolo and Canaiolo

Vinification: Hand de-stemmed, then fermented whole-berry in a semi-carbonic style, with light pump-overs and no punchdowns. No sulfur added at any point.



Vdt Rosso "Alé"

Soil: volcanic rock and ash.

Grapes: Aleatico

Vinification:: Carbonic style with whole-cluster fermentation in stainless steel. No sulfur added at any point.