

Joy Kull/La Villana

Wines



La Villana

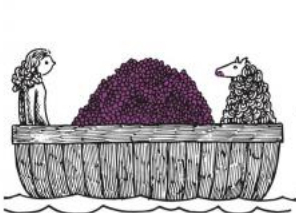
VINO BIANCO
preparato ed imbottigliato da
Soc. Agr. Villaniana S.R.L.S.
Via 125° Nord -
Cortina d'Ampezzo -
Provincia di Belluno -
I.V.P.C. -
750ml e

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 ed imbottigliato da
Soc. Agr. Villaniana S.R.L.S.
Via 125° Nord -
Cortina d'Ampezzo -
Provincia di Belluno -
I.V.P.C. -
750ml e

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 ed imbottigliato da
Soc. Agr. Villaniana S.R.L.S.
Via 125° Nord -
Cortina d'Ampezzo -
Provincia di Belluno -
I.V.P.C. -
750ml e

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.