

# 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 - Predeltole in Val di Fiemme (TN)

### 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 - Predeltole in Val di Fiemme (TN)

### 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 - Predeltole in Val di Fiemme (TN)

### 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.