



AZ, AGR. Villa
Salonte

The territory

- PROSECCO DOC
TREVISO AREA
- DOC PIAVE
AREA



Our winery is located between the two main rivers of the territory, the Piave and the Livenza, in the heart of the Veneto plain between Venice and the Dolomites, important UNESCO World Heritage Sites.

The vineyards

21
hectares

Our estate covers 17 hectares and the planting layout changes according to the type of grape variety grown, to properly ensure both the balance and the bud load.



The soils, of alluvial origin, are rich in mineral elements and have a good water reserve capacity, reinforced by the presence of resurgences.



According to the documents, "Villa Valonte" has been the cradle of vineyards since the 17th century, when the land was classified with the acronym APV that means Arati, Piantati, Vitati (Ploughed, Planted, Nurtured).

EMO

Raboso del Piave Doc

Grape variety: Raboso Piave

Appellation: Raboso del Piave Doc

The Vineyard: Breeding system Sylvoz.
Clay rich soils between the rivers Piave
and Livenza

Colour: Intense ruby red wine with garnet
reflections

Sensory profile: Its aroma is typically
complex. Spicy aromas of ripe red
fruit and delicate woody notes

Taste: Fruity, slightly tannic,
acidulous

Pairings: Recommended with red
meats, game and strong cheeses

Vinification: The vinification
process starts towards the end of
October/beginning of November
after a slight withering on the
plant. It is macerated for about 20
days in steel tanks. The wine is
then aged in wooden barrels for
about 30 months

Alcohol content: 13,5% vol

Net dry extract content: 33g/L

Acidity: 7,2 g/L

Serving: 18 °C

Bottle type and content: EMO med
bottle - 750 ml

Packaging: 6 Bottles pack -
horizontally stored



FRANCO

Piave Doc Merlot Riserva

Grape variety: Merlot

Appellation: Piave Doc Merlot Riserva

The Vineyard: Guyot breeding system.
Clay rich soils between the rivers Piave
and Livenza

Colour: Intense ruby red wine with
garnet reflections

Sensory profile: Complex aromas of
ripe red fruit and delicate woody notes

Taste: Soft and structured

Pairings: Recommended with red
meats, game and strong cheeses

Vinification: The grapes are
harvested around late September,
and a portion is placed in crates for a
slight withering. After pressing, they
undergo a long maceration and then
mature in oak wood

Alcohol content: 15% vol

Net dry extract content: 32g/L

Acidity: 5,6 g/L

Serving: 18 °C

Bottle type and content: EMO med
bottle - 750 ml

Packaging: 6 Bottles pack -
horizontally stored



NINO

Piave Doc Incrocio Manzoni 6.0.13

Grape Variety : Incrocio Manzoni 6.0.13
Appellation : Piave Doc Incrocio Manzoni 6.0.13

The Vineyard : Doppio capovolto system.
Clay rich soils between the rivers Piave and Livenza

Colour : Straw yellow

Sensory Profile : Aromas of ripe exotic fruits, apricot

and peach accompanied by floral hints

Taste : Warm, soft, tasty and fruity.
It reveals an intense character and structure

Pairings : Recommended with white meats, fish and vegetables dishes

Vinification : The grapes are harvested when slightly overripe. Subsequently, a gentle pressing is carried out, followed by fermentation in oak barrels with the addition of selected yeasts, and aging on the lees for at least 6 months

Alcohol content : 14% Vol.

Net Dry Extract Content : 22 g/L

Acidity : 5 g/L

Serving : 10 °C

Bottle and content : NINO med bottle
- 750 ml Packaging : 6 Bottles pack



CARMENÈRE

Piave Doc Carmenère

Grape variety: Carmenère 100%

Appellation: Piave Doc Carmenère

The Vineyard: Breeding system Sylvoz.
Clay rich soils between the rivers Piave and
Livenza

Colour: Ruby red

Sensory profile: Fine herbaceous notes
typical of its grape in perfect balance
with the hints of plum and blueberry.
On the finish, spicy notes

Taste: Soft, intense and persistent

Pairings: Recommended with cold
cuts and medium-aged cheeses.
Excellent also with meat dishes

Vinification: Vinification in red with
prolonged maceration on the skins.
Aging in stainless steel

Alcohol content: 13% vol

Net dry extract content: 26g/L

Acidity: 5 g/L

Serving: 16-18 °C

Bottle type and content: Carmenère
med bottle - 750 ml

Packaging: 6 Bottles pack -
vertically stored



*"A family tradition
that lasts over time"*

Our family has owned the winery
Villa Valonte since 1970.

The Venetian nobleman Paulo Mazzi founded
the property during the 1600 and now, after a
renovation, it hosts the wine cellar.

Thanks to the planting of new vineyards, the
production has increased during the years.

Our business is run on a family level, both
from an agronomic and oenological point of
view, exclusively bottling wine/grapes from
our proper lands.



PROSECCO DOC TREVISO

Sparkling wine Extra Dry

Grape variety: Glera (Prosecco) 100%

Appellation: Prosecco DOC Treviso

The Vineyard: Doppio capovolto system.
Clay rich soils between the rivers Piave
and Livenza

Colour: Straw yellow with slight greenish
reflections

Sensory profile: Complex scents.
Predominant floral note with aftertastes
reminiscent of exotic fruits

Taste: Balanced, fine and persistent

Pairings: Excellent as an aperitif, or with
legumes and seafood soups, pasta with
meat sauces, fresh cheeses and white
meats

Vinification: Soft pressing, static
decantation, fermentation at
controlled temperature with
inoculation of selected yeasts

Froth capture: Charmat method
(Italian Method)

Alcohol content: 11% vol

Residual sugar: 12g/L

Serving: 6-8 °C

Bottle type and content:
Prosecco med bottle - 750 ml

Packaging: 6 Bottles pack -
vertically stored



RAFFAELLO

Sparkling wine Brut

Grape variety: Raboso 100%

The Vineyard: Breeding system Sylvoz.
Clay rich soils between the rivers Piave and
Livenza

Color: Pale Pink

Sensory profile: Intense and complex wine.
Reminiscent aromas of pomegranate and
pastry. Scents of aging on lees

Taste: Balanced, intense and persistent

Pairings: Excellent as an aperitif.
Recommended with shellfish or with
cheeses and cold cuts

Vinification: Racking of the must after
briefly soaking with the skins. Static
decanting and temperature-controlled
fermentation with inoculation of
selected yeasts

Froth capture: Classic Method

Alcohol content: 12% vol

Residual sugar: 6g/L

Serving: 7-8 °C

Bottle type and content:
Raffaello med bottle - 750 ml

Packaging: 6 Bottles pack -
vertically stored



PROSECCO ROSÉ DOC TREVISO MILLESIMATO

Sparkling wine Extra Dry

Grape variety: Glera (Prosecco) 85% and Pinot nero 15%

Appellation: Prosecco Rosé DOC Treviso Millesimato

The Vineyard: Doppio capovolto system. Clay rich soils between the rivers Piave and Livenza

Color: Soft elegant pink

Sensory profile: Fine scents. Predominant notes of wild strawberries, white peach and floral scents

Taste: Balanced, fine and persistent

Pairings: Recommended with fish, even raw, and fresh cheeses' dishes or with pizza. Ideal also as an aperitif accompanied by battered vegetables

Vinification: Glera and Pinot Nero's grapes are blended before proceeding with the long Charmat Method in autoclave

Froth capture: Charmat method (Italian Method)

Alcohol content: 11% vol

Residual sugar: 12g/L

Serving: 6-8 °C

Bottle type and content: Prosecco Rosé med bottle - 750 ml

Packaging: 6 Bottles pack - vertically stored



PROSECCO DOC TREVISO

Sparkling wine Brut

Grape variety: Glera (Prosecco) 100%

Appellation: Prosecco DOC Treviso

The Vineyard: Doppio capovolto system.
Clay rich soils between the rivers Piave
and Livenza

Colour: Straw yellow with slight greenish
reflections

Sensory profile: Complex scents.
Predominant floral note with aftertastes
reminiscent of exotic fruits

Taste: Balanced, fine and persistent

Pairings: Recommended with fish and
vegetable appetizers, seafood and
baked fish

Vinification: Soft pressing, static
decantation, fermentation at
controlled temperature with
inoculation of selected yeasts

Froth capture: Charmat method
(Italian Method)

Alcohol content: 11% vol

Residual sugar: 7g/L

Serving: 6-8 °C

Bottle type and content:
Prosecco med bottle - 750 ml

Packaging: 6 Bottles pack -
vertically stored



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