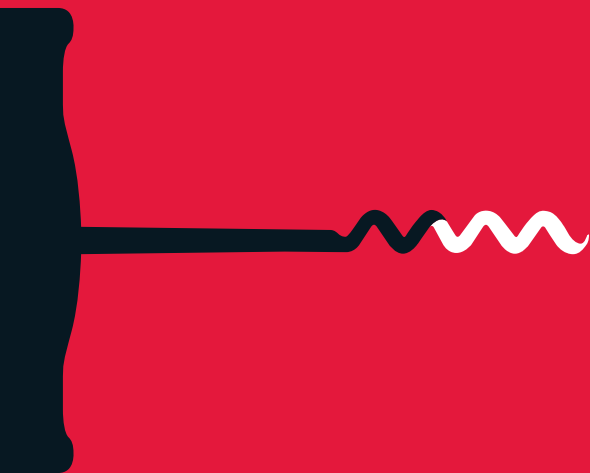


VILLABELLA



VIGNE IN TERRA VENETA



Respect for the land,  
meticulous selection of the grapes,  
attentive work in the cellars  
and an abundance of passion...

The Villabella wines

The Cristoforetti and Delibori families





## OUR HISTORY

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Vigneti Villabella is the vine-growing estate within the Cristoforetti-Delibori group. It has its headquarters at Calmasino in the Province of Verona, in the heart of the Bardolino Classico zone, on morainic hillsides overlooking Lake Garda.



Founded over 50 years ago by Walter Delibori and Giorgio Cristoforetti, Vigneti Villabella is a wine-producing company that expresses the full potential of the area, creating unique, genuine wines, and operating in an ethically responsible manner, maintaining a balance between man, the landscape and nature.

Vigneti Villabella produces all of the great classic D.O.C wines of the Verona area, such as Bardolino, Chiaretto, Valpolicella, Ripasso and Amarone, Lugana, Custoza, Soave and Garda.

The real heart of the Vigneti Villabella holdings is the Villa Cordevigo *domaine* at Cavaion Veronese, a viticultural and natural oasis. It consists of 100 hectares (250 acres) under vine, 23 hectares of which are farmed organically.



## OUR LAND

The production zones of Bardolino, Lugana and Custoza share the fact that they are all in the vicinity of Lake Garda.

Bardolino, with its splendid hills of glacial origin and its pleasant, temperate climate with rainfall concentrated just in the spring and autumn months, offers wines with remarkable fruitiness: Charetto, Charetto Spumante, Bardolino Classico and Montemazzano.

Anyone involved in pursuing the great winemaking tradition of the Verona area cannot disregard the fine wines from the Valpolicella and Soave zones: above all Amarone, but also, Ripasso, Valpolicella and Soave. The Valpolicella region comprises the amphitheatre of hills to the north of Verona, which is characterized by a generally mild climate with regular rainfall. The varied nature of the soils is reflected in the distinctive personalities of the area's wines. In the Soave zone – in the gentle hills to the east of Verona – the white grapes (and in particular the Garganega variety) benefit from ideal climate and soils to give wines with great elegance and rich perfumes.



## FRACASTORO AMARONE della VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
E GARANTITA  
CLASSICO RISERVA

### GRAPES AND VINIFICATION

Produced mainly from Corvina, Rondinella and Corvinone grapes from vineyards situated in the Valpolicella Classico area. The grapes are pressed after 80/100 days of traditional drying in special rooms (fruttai)

Fracastoro matures partially in traditional Slavonian oak casks and the rest in tonneaux.

### TASTING NOTE

Intensely fruity notes of cherries and cherries preserved in alcohol, plum preserve and distinct spicy hints. Dry, rounded, warming and velvety, it is very well-structured and mouth-filling. It offers great persistence on the palate.

### SERVING SUGGESTIONS

Ideal with red meats, game and hard, mature cheeses. It is splendid drunk just on its own, as a wine for accompanying conversation with friends. After a few years ageing, it can even be served to accompany top-quality chocolate!

Alcohol: 15% vol

Serving Temperature: 20°



## AMARONE della VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
E GARANTITA  
CLASSICO

### GRAPES AND VINIFICATION

Produced mainly from Corvina, Rondinella and Corvinone grapes from vineyards situated in the Valpolicella Classico area. The grapes are pressed after 80/100 days of traditional drying in special rooms (fruttai)

This wine matures in traditional large Slavonian oak casks.

### TASTING NOTE

Our Amarone displays typical fruity fragrances of cherries and wild berry preserve, together with elegant hints of sweet spices and dark chocolate. A wine of great structure that is rich, rounded and velvety.

### SERVING SUGGESTIONS

Ideal with roasts, game, braised meats and mature cheeses. In Verona it accompanies the traditional selection of assorted boiled meats.

Alcohol: 15% vol

Serving Temperature: 20°



## CÀ DEL NIN

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VALPOLICELLA  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO SUPERIORE

### GRAPES AND VINIFICATION

Produced mainly from Corvina, Rondinella, and Corvinone grapes from vineyards situated in the Valpolicella Classico area; north-west of Verona, at the foot of the Lessini Mountains.

Vinified according to tradition, through maceration and fermentation in contact with the skins. This wine matures in traditional large Slavonian oak barrels and subsequently in bottles

### TASTING NOTE

Rich, with aromas of wild red berries, spices, pepper and herbs. Rounded, fresh and luscious with a warm spice note in the finish.

### SERVING SUGGESTIONS

Versatile wine which can be served with a starter or a main course. Goes well with pasta and risotto dishes, ravioli, legume soups and meat dishes.

Alcohol: 13% vol  
Serving Temperature: 16°/18°



## VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO SUPERIORE

### GRAPES AND VINIFICATION

Produced mainly from Corvina, Rondinella, and Corvinone grapes from vineyards situated in the Valpolicella Classico area, following the traditional "ripasso" technique. In this way, the resulting wine gains greater structure and complexity.

### TASTING NOTE

Intense fruity notes of cherries, dewberries, bilberries and plums, together with suggestions of spices. Dry, with notable structure, it has a rich taste of red fruit and elegant spicy tones, reminiscent of cinnamon, cloves and pepper.

### SERVING SUGGESTIONS

A versatile wine, which can be drunk throughout a meal if it is meat-based. It also goes very well with moderately mature cheeses.

Alcohol: 14% vol

Serving temperature: 18°/20°



## VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

### GRAPES AND VINIFICATION

Produced mainly from Corvina, Rondinella and Corvinone grapes from vineyards situated in the Valpolicella Classico area. It matures for a brief period in stainless steel tanks in order to preserve its fruitiness and freshness.

### TASTING NOTE

A fruity bouquet, with hints of cherries and raspberries, along with refreshing herbaceous tones and suggestions of violets and spices. Flavour is dry, with good fresh acidity and well-balanced soft tannins and ample fruit.

### SERVING SUGGESTIONS

A wine that demonstrates its perfect versatility with traditional Veronese cuisine (soppressa, pasta e fagioli, tortellini, meat risottos and assorted boiled meats). It also goes wonderfully with mixed grills, barbecued chicken and with roasts.

Alcohol: 12.5% vol

Serving temperature: 16°/18° C



## MONTEMAZZANO

CORVINA VERONESE  
INDICAZIONE GEOGRAFICA TIPICA

### GRAPES AND VINIFICATION

Produced with 100% Corvina Veronese grown on the morainic hills of the lake. Montemazzano matures in large Slavonian oak barrels.

### TASTING NOTE

Suggestions of ripe cherries and scents of berry fruits, with spicy (pepper) notes and faint vanilla hints. This quite full-bodied wine is rich and mouth-filling: it is characterized by gentle tannins, considerable fruit and spicy notes on the finish.

### SERVING SUGGESTIONS

Excellent for accompanying typical Italian autumn and winter dishes; it goes perfectly with barbecued meats and moderately mature cheeses.

Alcohol: 13.5% vol  
Serving Temperature: 18°/20°





## MORLONGO ANNIVERSARIO 50 VENDEMMIE MONTEBALDO

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BARDOLOINO D.O.C

### GRAPES AND VINIFICATION

Produced mainly from Corvina, Rondinella and Corvinone grapes grown on the morainic hills of the lake. It matures in large oak casks.

### TASTING NOTE

Delicately fruity and fragrant, with notes of cherries and hints of spices, especially cloves and black pepper. It is lightly spicy, with balance, freshness and a very easy-drinking style.

### SERVING SUGGESTIONS

An extremely versatile wine, it can be served throughout a typical Italian meal: with assorted hors d'oeuvres, pasta in sauce, risotto, ravioli, grilled and stewed white meats or boiled meats in general.

Alcohol: 13% vol

Serving temperature: 15°/18°C







# CHIARETTO SPUMANTE

CHIARETTO DI BARDOLINO  
SPUMANTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## GRAPES AND VINIFICATION

The cuvée of rosewines is obtained by vinification of the indigenous Corvina, Rondinella and Molinara grape varieties with just a brief maceration on the skins, followed by a long, slow fermentation. The long process of transforming the cuvée into sparkling wine then takes place in closed vats, according to the Martinotti method.

## TASTING NOTE

It has a pale pink colour, with shades of lychee and peach. A delicate, elegant fragrance of small fruits as well as crisp apples, chlorophyll and wild flowers. Fresh, with good acidity and sapidity.

## SERVING SUGGESTIONS

Excellent as an aperitif, it can also be served throughout a classic Italian meal, or accompanying salt-water or freshwater fish. Perfect with the traditional cooked pork-based salumi of northern Italian cuisine, cotichino and zampone.

Alcohol: 12% vol

Serving temperature: 8°/10° C





## CHIARETTO DI BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

### GRAPES AND VINIFICATION

Produced mainly from Corvina and Rondinella grapes, from vineyards grown in the hinterland of the lake. Traditionally Chiaretto is obtained by cold maceration of the must on the skins for a single night. Today, part of the must makes just a few hours maceration, in order to obtain a very light colour. This wine should preferably be drunk within a year of the vintage.

### TASTING NOTE

It has a pale pink colour, with shades of lychee and peach. On the nose, citrus and floral notes accompanied by herbal hints reminiscent of sage. Good acidity and sapidity combined with a youthful fruitiness.

### SERVING SUGGESTIONS

An extremely versatile wine, it goes perfectly with typical summer foods, insalata caprese, prosciutto with melon or carpaccio. Excellent with pizza, paella and with recipes containing black summer truffles. This typical rosé wine from Lake Garda is also delicious as an aperitif.

Alcohol: 12% vol

Serving temperature: 10°/12° C



## LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### GRAPES AND VINIFICATION

Produced mainly from Trebbiano di Lugana and a small percentage of Chardonnay grapes from vineyards grown along the southern shore of the lake. It matures in small stainless steel tanks so as to preserve the wine fruity fragrance and the floral qualities.

### TASTING NOTE

Hints of flowers, fruit, citrus fruit and mineral notes at the nose. In the mouth it is tangy and refreshing, with a well-balanced mix of floral, vegetal and fruity sensations as well as elegant mineral hints in the aftertaste, as is typical in this area.

### SERVING SUGGESTIONS

Excellent as aperitif, accompanying salt-water or freshwater fish. It also goes extremely well with cold cuts, sushi and with oriental dishes, even when they are particularly spicy.

This is a wine with excellent structure, even if this is somewhat unexpected in a fruity white wine

Alcohol: 12.5% vol

Serving temperature: 10°/12° C



## CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### GRAPES AND VINIFICATION

Produced mainly from Cortese, Garganega, Trebbiano Toscano, Trebbianello, Chardonnay and Pinot Bianco grapes.

The method of vinification and the following ageing in stainless steel tanks is aimed at bringing out the aromatic characteristics of the various varieties used in the production of this fragrant white wine.

### TASTING NOTE

Fresh hints of flowers and of fruits (apples, pineapple and peach). This is a dry white wine with good structure and appealingly fresh acidity.

### SERVING SUGGESTIONS

Ideal as an aperitif, it also goes perfectly with the cuisine of its zone of origin (tortellini di Valeggio and lake or river fish) and with cold cuts (raw ham or coppa). It is excellent for accompanying both salt-water and fresh water fish and for insalata caprese (mozzarella, tomato and basil) or raw ham with melon.

Alcohol: 12% vol

Serving temperature: 10°/12° C





## PINOT GRIGIO

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GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA  
PINOT GRIGIO

### GRAPES AND VINIFICATION

This wine is produced from Pinot Grigio grapes grown in the morainic hills that surround the lake.

### TASTING NOTE

Precise, elegant notes of apples, pears and white flowers, accompanied by a light mineral vein on the nose. Dry on the palate, it is characterized by appealing freshness and an attractive fruitiness.

### SERVING SUGGESTIONS

It goes well with hors d'oeuvres, pasta dishes with fish sauces and saltwater fish in general. Excellent also with vegetable-based pasta or rice recipes, cold roast beef, boiled white meats, snails la Bourguignonne or fresh cheeses.

Alcohol: 12.5% vol

Serving temperature: 10°/12° C





## SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA  
CLASSICO

### GRAPES AND VINIFICATION

Produced mainly from Garganega and Trebbiano di Soave grapes, grown in the historic Soave Classico zone, this wine matures in stainless steel tanks, followed by a period of maturation in bottle prior to release.

### TASTING NOTE

Elegant floral notes of elderflower and acacia blossom, combined with hints of crisp, crunchy apples at the nose. This is a dry wine, but with appealing, well-balanced fruit on the palate, where one finds echoed the floral and fruity sensations noted in its perfumes, combined with delicate mineral notes on the finish, which are typical of the wine zone of origin.

### SERVING SUGGESTIONS

An ideal wine for accompanying cold cuts (raw ham, culatello or coppa), light summer dishes and fish dishes in general. Locally, it is also drunk with young Monte Veronese cheese.

Alcohol: 12.5% vol

Serving temperature: 10°/12° C



## GRAPPA di AMARONE

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This grappa is obtained from Amarone pomaces and aged in oak barrels. It is distilled in steam heated alambics, using the traditional discontinuous system.

### SERVING SUGGESTIONS

It has an intense, golden colour. The bouquet opens up with vanilla and toasting notes. The taste is warm and vinous with some sharp hints in the aftertaste.

Alcohol: 43% vol





## OUR GRAPES

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GARGANEGA



TREBBIANO DI SOAVE



TREBBIANO DI LUGANA



MANZONI BIANCO



SAUVIGNON BIANCO



CHARDONNAY



CORTESE



CORVINA



CORVINONE



RONDINELLA



MOLINARA



OSELETA



CABERNET SAUVIGNON



MERLOT



PINOT GRIGIO

# HOW TO REACH VILLABELLA

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Exit Affi (A22 - Modena Brennero). Then take the free highway (superstrada) direction Peschiera and drive till the exit Bardolino - Pastrengo. Follow the direction "Calmasino". At the gasoline station turn left following the indication "Vigneti Villabella".  
If you use gps, please dial "Calmasino, Strada Bisavola"







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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REGULATION NO. 1308/2013