

# Italian wines in the world: Villa San Carlo's La Valpolicella

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Finally an authentic Valpolicella that expresses the true soul of this wine without “deception”. This was the first thought we had while tasting Villa San Carlo's Valpolicella 2019, one of the most beautiful “landscape” wineries of the historic Veronese appellation.

A real natural oasis is that of Villa San Carlo, owned by the Pavesi family since 1958, which has managed to preserve in a fantastic way not only the elegant and original 17th century villa, but also the whole surrounding landscape characterized by 70 hectares of uncontaminated green where the ancient terraces for the cultivation of vineyards emerge with all their beauty.

We are on the hills overlooking Montorio, one of the most evocative historic villages of Verona. Over the years, the winery has played an important role in the qualification of

Valpolicella wines in this land through the utmost respect for their most authentic identity. The one we found in its Valpolicella 2019, obtained from 50% Corvina, 45% Corvinone and 5% Rondinella, which already brings you back to the true nature of this wine with the typical pale and brilliant ruby red. The nose immediately perceives the great freshness dictated, in particular, by the small red fruits (currant and raspberry), but also clear floral notes of violet, rose and cyclamen. Without forgetting a spicy texture of white pepper. In the mouth, the dynamic, vibrant sensation of this wine gives it a fantastic drinkability that finally brings Valpolicella back to everyday tables. We paired it with a pasta with white rabbit ragout and it was perfect.

## **Company Profile**

On the hills of Montorio, a few kilometers east of Verona, in one of the areas dedicated to the cultivation of native vines, as corvina, corvinone and rondinella, and the production of excellent wines such as Amarone, the estate is an oasis of unspoiled greenery, olive groves and orchards, surrounded by an extensive belt of woodland, in total 70 hectares of which 22 in vineyards. A heritage that has been preserved over the years thanks to love and respect for the territory. The hill, dominated by the elegant 17th-century farmhouse, is enriched by ancient dry terraces and characterized by calcareous soil with perfect south-west exposure and an ideal ventilated microclimate. About ten years ago, Gianni Pavesi, after a life as successful business man, in 2009 gives life to the bottle project labeled VILLA SAN CARLO, completely renovates the old family winery with modern technologies, temperature-controlled stainless steel tanks, french oak barrels and tonneaux and from a old barn, which benefits from natural ventilation of the piedmont winds, he obtains an ideal fruit drying room for the grapes for Amarone. A challenge to make the most of a unique terroir, hence the choice to produce a limited number of bottles so as to guarantee an accurate selection of the

grapes, a constantly controlled vinification and a perfect drying process. In 2016, his daughters Antonia and Cristina started work with him, coming from different work experiences but with same love for our land and a philosophy that respects traditions with new projects: in line with sustainable agronomic practices for the protection of the environment, an organic conversion plan, they experience the release of new wines and the opening of the Wine Shop a few steps from the winery will offer not only Villa San Carlo wines and oil but the opportunity for tailor-made tastings and workshops and events.

**Soc. Agr. Villa San Carlo s.s.**

di Pavesi Antonia e C.

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