

COUNTRY HOTEL

RELAIS MONACO

PONZANO VENETO - TREVISO - ITALY



# VILLA MINELLI'S WINES

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RELAIS MONACO

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PER INFO E PRENOTAZIONI

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# A BIT OF HISTORY

The 'La Vigna' restaurant of Relais Monaco has been, for quite some time, one of the greatest of Veneto's food service, for the high quality of gastronomic offers, for the place's unique charm, for a solid and mature professionalism of hospitality and service. In fact, 'La Vigna' is the heir of Toulà, which was opened here in the beginning of the 60's by a legendary personality, Alfredo Beltrame (1924-1984), an artistic chef, who was already a chef in the realm of King Faruk in Cairo, founder of the Toulà, excellent restaurants open in every continent.

Beltrame was a man of great cultural sensibility, with a rare international experience in those years, who was able to transform his insights and experience gained abroad in a cuisine that took its root in Treviso and was created with the local products, in terms of seasonality, acquiring an international and authentic flavor. He, moreover, was able to provide it with elegance that feeds on serious food culture, with products of proven quality, with a great sense and sincere love for his own land and civilization.



# «LA VIGNA» RESTAURANT'S WINES

In a restaurant that acquired significant heritage and hosted well-known international personalities, the 'trevigianità' is a primary value that is always combined to a sophisticated hospitality, an excellent kitchen and an unimpeachable service. That is why in 'La Vigna', wines also play an important role and the restaurant's wine cellar contains, in fact, a wide and intelligent selection of Italian and international wines, which base consists of wines produced with grapes of some vineyards existing for many years in the 'trevigiani' districts of Ponzano and Villorba, alongside three venetian villas - Villa Minelli, Villa Persico and Villa Pastega - vineyards that belong to the same property of Relais and since 2009 merged in the 'Società Agricola Villa Minelli'.





# THE SOCIETA' AGRICOLA VILLA MINELLI

The 'Società Agricola Villa Minelli', after having restructured and unified the organization of the agricultural property in 2009, decided to produce wine in its own cellar with the grapes produced in the vineyards of Ponzano and Villorba and, with the help of specialized technicians, has carried out for some years a careful and accurate experiment to know and evaluate the characteristics and potentials of the grapes produced in the individual territories from different grape varieties, therefore the obtained wine results.

After this stage, having assumed the necessary determinations, in 2012, the company started its productive path which was carefully studied and planned, that foresees the production of wines that are fresh, young, easy to drink, with clear identity and result of their own land.



# THE «BIANCO VILLA MINELLI»

Going back to the country, the grape varieties of Chardonnay and Pinot Grigio, that give origin to the 'Bianco Villa Minelli', are cultivated in two hectares, in lines arranged from north to south, with a density of 4000 stumps per hectare and a grape yield of 80 quintals per hectare. The obtained wine has a straw-yellow color, with greenish reflections that immediately gives the smell of a ripe yellow fruit, then, progressively, Golden apple, Abate pear, juicy peach; then, fresh spring flowers and lilies.

The attack of the taste is rich and fruity, towards a progressive freshness that slowly fades on perceptions of honey. This wine is pleasantly balanced and harmonious in perfect line with the Italian style.





## THE «ROSSO VILLA MINELLI»

The 'Rosso Villa Minelli' is obtained from grapes of Merlot and Cabernet Sauvignon, produced in 5 hectares of loose land on an important pebbly structure. The vines have an average age between 12 to 18 years old and a part of Merlot is produced on old machineries of more than 40 years old. The maximum load per vine is 6-8 bunches, with a yield that can vary from 70 to 90 quintals per hectare. Also for this wine, the maceration is quite long, between 8 to 12 days, depending on the varieties and the vintage years and the alcoholic fermentation is totally conducted in the horizontal macerators, therefore in stainless steel containers for the malolactic. The aging occurs, always in stainless steel, for about 8 months on the residues of the yeast until bottling. In the organoleptic test, the "Rosso Villa Minelli" presents an intense cyclamen red color; a strong scent of ripe mixed berries (blueberry and blackberry) and withered wild rose.



# TO BETTER ENJOY THEM

La Vigna Restaurant of Country Hotel Relais Monaco, with its intimate and refined atmosphere, is the ideal place to indulge in the specialities of Venetian cuisine, accompanied by our wines.

The summer terrace with its spectacular view of the grounds is the perfect setting for a business lunch, a romantic candlelight dinner or a private function.

Our Chef constantly come up with sophisticated and refined menus with a genuine and typical local taste, made mainly with local products, which varies with the changing of the seasons, to make every moment a gastronomic journey in the Venetian traditions.



*di Giampiero Rorato*

LA CUCINA TREVIGIANA  
DEL RELAIS MONACO

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