

VILLA de VARD

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com





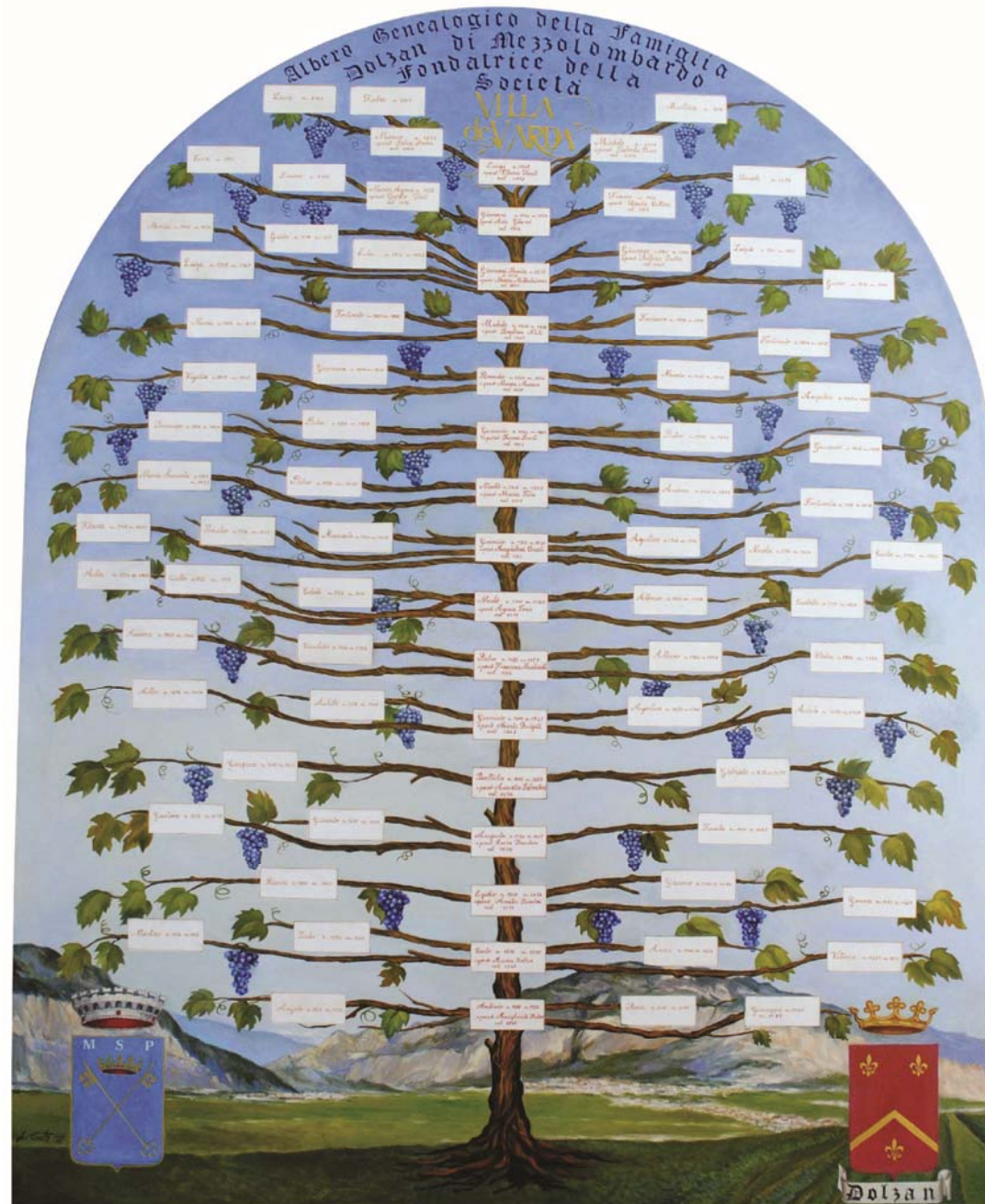
QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



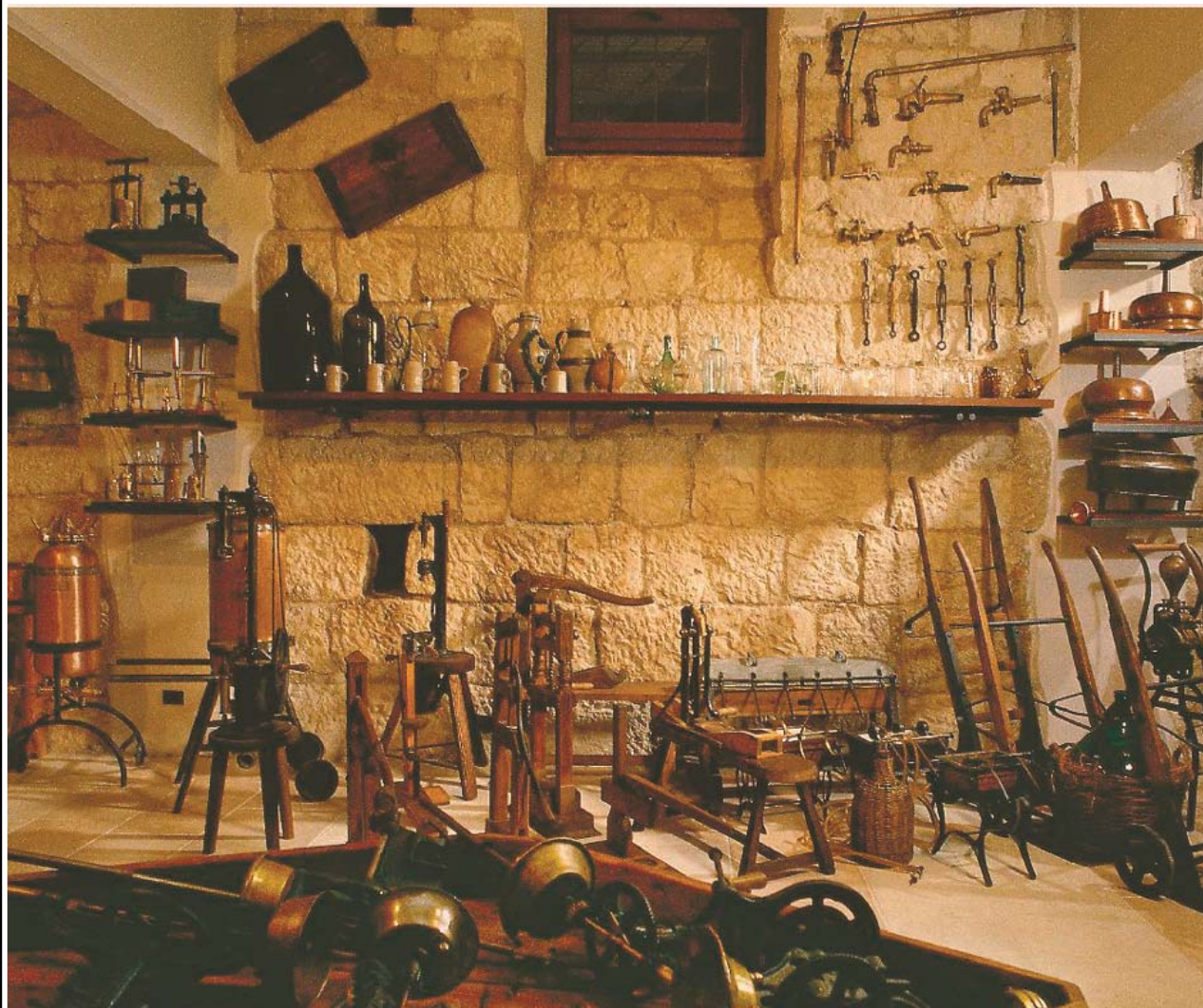
The Dolzan family, now in its fifth generation, is led by Michele Dolzan alongside his brother Mauro and their father and president of Villa de Varda, Luigi Dolzan. The family has owned their vineyards and have been producing wines and grappa since 1678.



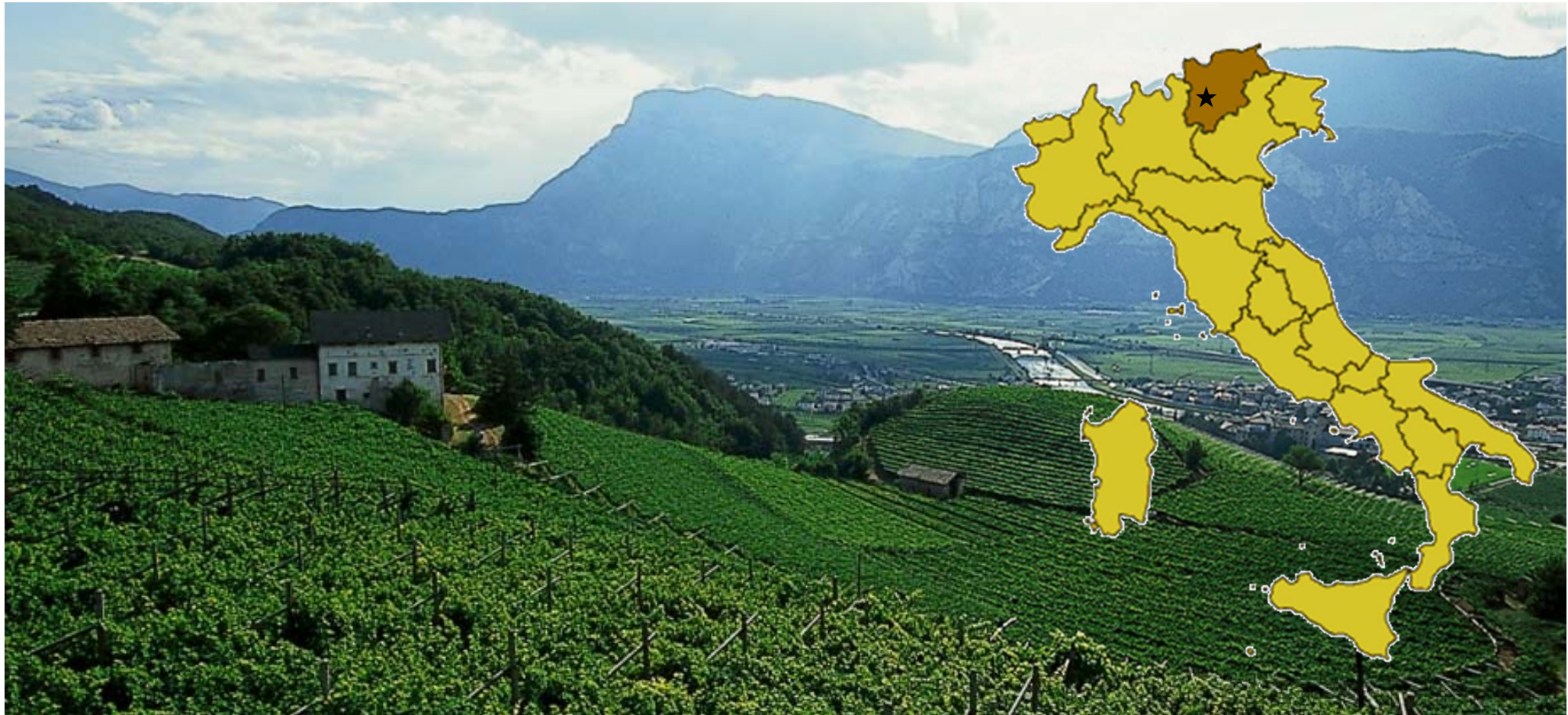
The Dolzan family: Michele, Clara, Mauro and Luigi



In centuries of cultivation of their vineyards, the Dolzans have accumulated a considerable quantity of authentic and ancient farming tools and equipment. The collection has become a museum showcasing over 1600 cataloged ancient tools and distillery implements that the Dolzan family proudly displays at the winery.



Villa de Varda is located in the Trentino region at the foot of the Alps and is situated in the heart of the *Piana Rotaliana*, a wide alluvial plain crossed by the Noce and the Adige rivers. This area has a long history in the art of winemaking that dates back to 6th century BC where archaeologists have discovered many artifacts including *Situla* that were bronze vessels used for wine offerings to the gods.



The vineyards, cultivated using the pergola system, have well-drained fertile soil, rich in calcareous and porphyritic elements (a geological term used to describe igneous rocks that have distinct difference in the size of their crystals). The climate is a blend of continental and Mediterranean. The summers are mild with considerable temperature ranges between night and day which contributes greatly to the complexity of the grapes from which the best pomace is derived for making Grappa.



Grappa is a spirit made by distilling pomace (seeds, pulp and stems), which is left after pressing of the grapes. Luigi Dolzan, an expert and master distiller, has assigned the name 'de Varda' method to the four stages of production that Villa de Varda performs. Each phase is critical and performed with extreme care to create top quality Grappa. Phase one begins with a fresh pomace, still dripping from soft pressing. Phase two begins immediately where pH is checked, yeasts and enzymes are added, and the pomace is immediately sent to fermentation at controlled temperatures in copper stills. Distillation is the third phase and is performed carefully and scrupulously. The distillation phase is very slow in order to get all the correct evaporation of the volatile components responsible for the fragrance of the final product.



Once distillation is complete, phase four begins and the grappa is aged for six months in stainless steel containers for six months. At this stage, the grappa is colorless and had a delicate flavor. It is aged in oak casks for at least 24 months, where it develops its signature, straw yellow color. Prior to bottling, the alcohol content is reduced by the addition of de-mineralised mountain spring water, after which the grappa is filtered and bottled.





Villa de Varda Grappa



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com





Villa de Varda Liqueur



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com





Villa de Varda Blueberry Liqueur

Harvested by hand from the forests of Trentino, giant blueberries have a roundish shape, with a uniform light blue skin and a crisp, juicy, light green pulp. With their well balanced sweet-sour taste, Trentino blueberries are beautiful to look at and taste delicious.



Villa de Varda Blueberry Liqueur Cocktail!

- 1.5 oz. – Villa de Varda Blueberry Liqueur
- 1 oz. – Prosecco / Dry Sparkling
- 0.6 oz. – blueberry syrup
- 0.3 oz. – lemon juice

Garnish: lemon slice, pineapple and mint leaf



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



Villa de Varda Lemon Liqueur

Trentino lemons have a thick, light yellow peel with sweet and juicy flesh. The fruit has intense aromas and is rich with vitamin C and essential oils.



Villa de Varda Lemon Liqueur Cocktail!

- 1.5 oz. – Villa de Varda Lemon Liqueur
- 0.6 oz. – Dry Vermouth
- 0.6 oz. – mint syrup
- 0.6 oz. – grapefruit juice

Garnish: lemon slice and mint leaf





Villa de Varda Green Apple Liqueur

Trentino Golden Delicious green apples are a favorite with Italian families. They know it is harvest time when the valley fills the unmistakable aromas of blooming apples. Harvest begins in mid-September and runs through the end of October.



Villa de Varda Green Apple Liqueur Cocktail!

- 1.5 oz. – Villa de Varda Green Apple Liqueur
- 1 oz. – Extra Dry Vermouth
- 0.6 oz. – fresh lemon juice
- 0.3 oz. – fresh apple juice

Garnish: apple and lemon slices



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com





Villa de Varda Chamomile Liqueur

Chamomile grows wild in the Trentino mountains and is hand picked for this liqueur. The flowers are harvested between May and September.



Villa de Varda Chamomile Liqueur Cocktail!

- 1.5 oz. – Villa de Varda Chamomile Liqueur
- 0.6 oz. – White Rum
- 0.6 oz. – lemon juice
- 0.6 oz. – strawberry syrup

Garnish: lemon slice and raspberries



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com





Villa de Varda Elderflower Liqueur

Elderflower can be found growing all across Europe, from the plains to the mountainous areas. The plant has the appearance of a shrub. The flowers are white and very fragrant and the fruits are small, black berries. The elder flowers are harvested in spring and the fruits are ripe from August – September.



Villa de Varda Elderflower Liqueur Cocktail!

- 1.7 oz. – Villa de Varda Elderflower Liqueur
- 1.7 oz. – Prosecco / Dry Sparkling
- 0.6 oz. – Seltzer water

Garnish: lemon slice and mint leaf



QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com





Click to view Villa de Varda videos!

<https://www.youtube.com/user/VillaDeVarda>

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

