



Trentino, Italy



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. 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.



Mauro, Luigi, Clara and Michele Dolzan



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. Prior to bottling, the alcohol content is reduced by the addition of demineralised mountain spring water, after which and the grappa is filtered and bottled.

*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.*

