



DOLCE DELLA TRADIZIONE



DRYING PROCESS

The grapes are hung to the ceiling beams of the well-ventilated drying rooms in an ancient 1700s tower, using the Venetian method called picaio. The grapes are then left to dry for about 6 months.

VINIFICATION

After the drying period, the whole grape bunches are loaded in the press, and then pressed for 8 hours with a constant pressure of maximum 2 bar. The resulting grape must (yield of about 30% of the original weight), is fermented with native yeasts in concrete tanks. Following the first fermentation (which usually stops naturally it reaches 12% alcohol), the wine is bottled unfiltered, and begins its second fermentation that will make it either lively, semi-sparkling, or sparkling, with the right residual sugar.

BOTTLES PRODUCED THIS VINTAGE

About 2.000.

VINEYARD SIZE

5,5 Ha.

YIELD

60 to 90 quintals/Ha.

BOTTLE SIZE

0,75 lt.

FIRST VINTAGE

2001
(2012 excluded).

GRAPE VARIETY

100% garganega

TYPE OF WINE

Sweet wine from dried grapes,
semi-sparkling to sparkling natural wine.

SOIL

hill grounds of volcanic origin in
Gambellara.

AVERAGE VINEYARD AGE

About 60 years old (first vines planted in
1935; most recent re-plantings in 1985).