


MENTI

MONTE DEL CUCA

2018



**VINEYARD
SIZE** 5,5 Ha.

YIELD 60 to 90 quintals/ Ha.

**BOTTLE
SIZE** 0,75 lt.

FIRST VINTAGE 2010

VINIFICATION

The grapes are harvested and put in crates, brought to the cellar, destemmed and go through fermentation with their skins and native yeasts. Vinification is obtained without the use of temperature control.

AGEING

Part of the wine ages in concrete tanks, part in non-toasted Slavonia oak barrels, laying on its yeasts for at least a year. It is bottled unfiltered followed by a period of ageing in the bottle.

BOTTLES PRODUCED THIS VINTAGE

About 8.000.

GRAPE VARIETY

100% garganega.

TYPE OF WINE

White wine, still.

SOIL

Hill grounds of volcanic origin
in Gambellara.

AVERAGE VINEYARD SIZE

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