


MENTI

OMOMORTO

2017



VINEYARD
SIZE 1 Ha.

YIELD 80 quintals/Ha.

BOTTLE
SIZE 0,75 lt.

FIRST VINTAGE 2006.

HARVEST

The grapes are hand-picked at the beginning or middle of October in small crates.

VINIFICATION

In the cellar, the grapes are destemmed and pressed with a 0,8-bar pressure. Fermentation is brought forth by native yeasts, and without the use of temperature control. The wine is then left in the tank, for at least 7 months. Afterwards, Albina grape must (from dried garganega grapes) is added, and starts the second fermentation in the tank, solely with native yeasts and natural sugars. The wine is then bottled without sulphites.

AGEING

The wine ages in the bottle for a while, laying on its yeasts, then it's disgorged by hand and topped up with more Omomorto wine.

BOTTLES PRODUCED

THIS VINTAGE About 4.000.

GRAPE VARIETY 97% durella e 3% garganega.

TYPE OF WINE White wine, sparkling.

SOIL Hill grounds of volcanic origin.

AVERAGE VINEYARD SIZE About 30 years.