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| VINEYARD SIZE | 5,5 Ha. |
| YIELD | 60 to 90 quintals/Ha. |
| BOTTLE SIZE | 0,75 lt. |
| FIRST VINTAGE | 2002 |

VINIFICATION

The grapes are harvested and put in crates, brought to the cellar and destemmed, then pressed at 0,8 bar of pressure. Fermentation is brought forth by native yeasts, and proceeds without the use of temperature control.

AGEING

The wine rests at least 1 year in the tank, laying on its yeasts. It is then bottled without further stabilizations.

BOTTLES PRODUCED THIS VINTAGE

about 11.000

GRAPE VARIETY

100% garganega

TYPE OF VINE

white wine, still.

SOIL

hill grounds of volcanic origin in Gambellara.

AVERAGE VINEYARD AGE

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