



VINEYARD

SIZE 5,5 Ha.

YIELD 60 to 90 quintals/Ha.

BOTTLE SIZE 0,375 lt.

FIRST VINTAGE 2004.

DRYING PROCESS

The grapes are hung to the ceiling beams of 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 the barn, at the top of the grape-drying tower, in non-toasted oak caratelli. Because of the temperature fluctuations, the wine alternates fermentation periods to oxidation ones.

AGEING

From 6 to 10 years in non-toasted oak caratelli. The wine is bottled non-filtered.

BOTTLES PRODUCED

THIS VINTAGE 395.

GRAPE VARIETY

100% garganega.

TYPE OF WINE

Balsamic sweet 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).