

WHITE WINE

VENETO BIANCO IGT

'Virgo' with no added sulphites

Production area: Mezzane di Sotto and the Valle d'Illasi Clayey-calcareous

soils

Altitude of vineyards: Over 200 metres above sea level

Grape blends: Garganega 90%, Altre 10%

Age of vineyards: 35 years

Plant training system: Pergola - 4,500 vine stocks/ha

Yield per hectare: 50 hl/ha

Harvest: The grapes are picked and put into crates at the end of

September.

Vinification: The grapes are destemmed and pressed immediately, followed by static cleaning at low temperatures. Controlled fermentation

takes place at 15°C - 16°C for 15 days.

Aging: Refinement takes place in stainless steel vats.

Tasting notes: A young wine with distinct freshness thanks to its intense aromas. It is ideal at any time of day. Produced with no added sulphites.

Alc./Vol.: 12% vol.

Serving temperature: 10°C - 12°C. Ideal for vegetarians and vegans

