



Grape variety: Garganega 100%

Soil type: Basaltic from Volcanic origin

Vine training system: Pergola veronese

Vine age: 30 years

Harvest: First week of September

Aging: Martinotti method in autoclave for 90 days

Alcohol: 12% Vol.

Appearance

Brilliant and clear with a persistent perlage.

Aroma

Intense grapefruit and mature pear scent, with light mineral notes.

Fresh and smooth.

Taste

Dry on the palate, smooth with an exquisite balance between acidity and sapidity. Delightful aftertaste with aroma of almonds.

Final Consideration

Best to drink when young, provides a nice texture and easy to drink.