

## VINEYARDS

Grapes are sourced from hillside vineyards in the Soave area, where the climate is moderate. The volcanic soil is poor and granitic so the vines are put under stress helping to produce superior quality fruit.

## VINIFICATION

The grapes were hand harvested, destemmed, crushed and pumped to the press with no sulphur addition. The juice was chilled immediately and naturally settled. Cultured yeasts were added to initiate fermentation, which took place at low temperatures 12-14°C in order to retain fruit flavours. The wine remained in tank until bottling to maximise freshness.

## VINTAGE INFORMATION

The 2017 vintage was characterised by a cold winter with abundant rainfall. At the end of April, there was a period of frost. For this reason, blossom only began to appear towards the end of May, even if on the slopes it started sooner. Sunny weather followed. However, frost and drought eventually meant that this was a relatively challenging vintage in terms of quantity. Nevertheless, the grapes that were harvested were of satisfactory condition and quality.

## TASTING NOTE

This is a pale lemon coloured wine, with clean, bright aromas of almond blossom. With fresh acidity, the palate is ripe and concentrated, full of apple and pear flavours. The finish is lively and crisp.



GRAPE VARIETIES	100% Garganega
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Stelvin
ALCOHOL (ABV)	12.5%
ACIDITY	5.66
RESIDUAL SUGAR	5.2
WINE PH	3.48