



Designation : WHITE WINE

Grape varieties : GARGANEGA, DURELLA AND PINOT BIANCO

Production area : vineyards in the hilly area of the municipality of Ronca' (VR), Veneto

Soil type : volcanic soils rich in basalt and tuff

Average age of the vines : 40 years

Yield per hectare : 80 quintals

Harvest period : Pinot Bianco in early September ; Garganega and Durella in late September/early October. Hand-harvested.

Vinification, ageing and maturation : the Pinot Bianco grapes are harvested in the first few days of September, then crushed and destemmed. Spontaneous fermentation takes place in contact with the skins in open vats and lasts 10–12 days. After racking, the wine is transferred to oak barriques and remains in contact with the fine lees for one year (we carry out bâtonnage).

The Garganega and Durella grapes are harvested towards the end of September/early October, gently crushed whole without destemming, ferment with their own yeasts in stainless steel tanks and remain on the lees, still in stainless steel, for around 10 months.

The three wines are then blended and bottled. The final blend is left to age in the bottle for a year before release.

Alcohol content : 12 % Vol. - **Packaging :** 0.750-litre bottles – cases of 6 or 12 bottles – DIAM cork stopper