

# MEGGIOLARO

## BIANCO MAI

**Appellation :** WHITE WINE

**Grape Varieties :** GARGANEGA, DURELLA AND PINOT BIANCO

**Production Area :** hillside vineyards located in the municipality of Roncà (VR), Veneto, Italy.

**Soil Composition :** volcanic soils rich in basalt and tuff.

**Average Vines Age :** 40 years old.

**Yield per Hectare :** 8,000 kg per hectare.

**Harvest Period :** Pinot Bianco early September ;  
Garganega and Durella late September to early October.  
Hand-harvested.

**Vinification, aging and maturation :** Pinot Bianco grapes are harvested in early September, crushed and destemmed. Spontaneous fermentation lasts approximately 10–12 days in contact with the skins. The wine is then aged in oak barriques and remains on fine lees for one year.

Garganega and Durella grapes are harvested from late September to early October, gently whole-bunch pressed without destemming , fermented with indigenous yeasts in stainless steel tanks, and aged on the lees in stainless steel for approximately 10 months.

The three wines are then blended and bottled. The final blend ages in bottle for one year before release.

**Alcohol Content :** 12 % Vol.

**Packaging :** 750 ml. bottles – cases of 6 or 12 bottles – Diam cork closure.