

MEGGIOLARO

Maestà

Designation : VENETO IGT GARGANEGA PASSITO

Grape variety : 100% GARGANEGA

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

Exposure / Altitude : South – 120 metres above sea level

Soil type : volcanic soils rich in basalt and tuff

Training system : Guyot

Average age of vines : 20 years

Harvest period : mid-September. A selection of the finest grapes with the highest sugar content is harvested by hand into small crates and left to dry for five months.

Vinification, ageing and maturation : whole grapes are pressed using a manual press. Fermentation is slow and takes place in demijohns using indigenous yeasts. The wine remains in demijohns for at least one year. It is then left to mature in the bottle for a further year.

Alcohol content : 13% Vol.

Packaging : 0.375-litre bottles – cases of 6 bottles – DIAM cork stopper