

MEGGIOLARO

MAESTA'

Appellation : VENETO IGT GARGANEGA PASSITO

Grape Variety : 100% GARGANEGA

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

Exposure / Altitude : south-facing – 120 meters above sea level

Soil Composition : volcanic soils rich in basalt and tuff

Training System : Guyot

Average Vines Age : 20 years old

Harvest Period : mid-September. A selection of the best grapes with the highest sugar content is hand-harvested in small crates and left to dry for five months.

Vinification, aging and maturation :

whole grapes are gently pressed using a manual press.

Fermentation is slow and takes place in demijohns (large glass vessels) with indigenous yeasts.

The wine remains in demijohns for at least one year.

It then matures in bottle for a further year before release.

Alcohol Content : 13% Vol.

Packaging : 375 ml. bottles – cases of 6 bottles – Diam cork closure