

MEGGIOLARO

SARO'

Appellation : VENETO IGT GARGANEGA

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

Yield per Hectare : 8,000 kg per hectare.

Harvest Period : late September. Hand-harvested.

Vinification, aging and maturation :

gentle pressing of whole-cluster grapes without destemming. Fermentation takes place in stainless steel tanks at controlled temperature with indigenous yeasts. Very low levels of sulfur dioxide are used. The wine remains on its lees in stainless steel tanks, with periodic bâtonnage performed using an agitator. It then 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.