

MEGGIOLARO

SOTOCÁ'

Appellation : VENETO IGT DURELLO FRIZZANTE

Grape Varieties : 85% DURELLA – 15% GARGANEGA

Production Area : hillside vineyards located in the municipality of Roncà (VR), Brenton district, Lessini Mountains, Veneto, Italy.

Exposure / Altitude : South-facing – 450 meters above sea level.

Soil Composition : volcanic origin soils.

Average Vines Age : 40 years old

Yield per Hectare : 9,000 kg per hectare.

Harvest Period : second half of 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. The wine remains on its lees in stainless steel, with periodic bâtonnage carried out using a mechanical agitator to keep the lees in suspension.

Secondary fermentation occurs in bottle through the addition of must from dried Garganega grapes. The wine remains on its lees and is unfiltered.

Before release, it ages in bottle for a minimum of 6 months.

Alcohol Content : 12% Vol.

Packaging : 750 ml. bottles – cases of 12 bottles – Crown cap closure.