

# MEGGIOLARO

## SOFI

**Appellation :** VENETO IGT PINOT NERO FRIZZANTE ROSE'

**Grape Varieties :** 95% PINOT NERO – 5% GARGANEGA

**Production Area :** hillside vineyards located in the municipality of Roncà (VR), Monte Calvarina sub-area, Lessini Mountains, Veneto, Italy.

**Exposure / Altitude :** South-facing – 550 meters above sea level.

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

**Average Vines Age :** 8–10 years old

**Yield per Hectare :** 6,000 kg per hectare.

**Harvest Period :** end of August. Hand-harvested.

**Vinification, aging and maturation :**

the grapes remain in the press for approximately 2 hours, followed by gentle pressing of whole cluster without destemming.

Fermentation takes place in stainless steel tanks at controlled temperature with indigenous yeasts. The wine then remains on its lees in stainless steel, with periodic bâtonnage carried out using mechanical agitation to keep the lees in suspension. Secondary fermentation occurs in bottle through the addition of must obtained 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.