



SOAVE D.O.C.

GARGANEGA 100%

Vinification & Aging:

Manual harvest in small crates during the 3rd week of September. Manual selection, soft press in Nitrogen saturation with a low temperature of 10°C. Before the fermentation, the must is decanted, getting rid of the first gross lees. Noble lees will be preserved and worked with continuous batonnages for 3 months. Maturation in stainless steel tanks.

Description:

Straw yellow color. Highly mineral nose, fresh flowers and citrus. The taste is extremely fresh and sapid, with a citrus end.

Food Pairing:

Perfect for fish appetizers, first courses especially if seafood based.

History:

We are located in Veneto, in the North of Italy in the province of Verona, and we are between Lake of Garda and Venice. Our vineyards are cultivated in the territory of Soave at the beginning of the Lessini mountains. The hills are of volcanic origins and for many years the vineyards is cultivated. Our soil has a particular taste compared to calcareous soil.

The name "garganega" comes from Etruscan Trebbiani family. This grapes is cultivated in the province of Verona and Vicenza. The origins of this grapes are date back to 1200

The vineyards are of biological culture without the use of pesticides, using copper and sulfur and natural fertilizers, alternating years we use the culture of green manure. The grapes are harvested in perfect ripeness.

The company of Sandro De Bruno was founded in 2002 by Sandro and Marina, leading the third generation of winemakers in the Soave area. Grandfather Alessandro began his career in the 30s, then his son Bruno continued his profession; and to continue the tradition is Sandro with Marina and Niki.

VINEYARD

STATS

Zone: Soave, Roncà-Calvarina

Grape: Garganega 100%

Soil: volcanic

Altitude: 80-150 msl

Exposure: South

Vineyard Acreage: 15

WINEMAKING

STATS

Harvest Yield: 110 q.li

Acidity: 5.4

pH: 3.27

Sugars: 2.7 gr/l

Sulfites: 78 mg/l

Alcohol: 12.5% vol.

Production: 40,000

Fermentation Vessel: steel

Aging Method: 6 months with its own yeast

Aging Time: 6 months

Filtration: one before being bottled

Bottle Aging: 5 years