



# mai ferma

**Year:** 2016

**Grape variety:** Garganega

**Wine style:** organic sparkling wine

**Denomination:** Garganega Veneto IGT

**Production area:** Gambellara (VI) area of Agugliana on lands of volcanic origin 300 mt. above sea level with a south/south east exposure

**Training system:** pergola veronese on terraces

**Farming:** organic conducted according to the principles of biodynamic philosophy

**Vines age:** first implant in 1968 with an average age of 30-50 years

**Winemaking:** soft pressing, spontaneous fermentation of the must in steel vats, aging in concrete tanks, bottled with cane sugar and selected unflavored yeasts

**Tirage:** 03/2017

**Aging:** aging on yeasts 70 months

**Disgorgement:** 02/2023, pas dosé

**Alcohol:** 13,11%

**Residual sugars:** 8,5 g/l

**Total acidity:** 5,46 g/l

**Total sulfur dioxide:** ND

**Free sulfur dioxide:** ND

**Harvest:** early September in small boxes

**Total Number of Bottles produced:** 1.802

**Organoleptic characteristics:** Slightly golden yellow with fine, rapid perlage. The aroma reflects the warm vintage with notes of apricots, fresh herbs, yellow flowers, small pastries. The first sip reveals an extraordinary harmony between vibrant acidity and enveloping structure. The balance is fully expressed in the finish, which lingers with elegance and leaves a pleasant sensation of minerality and almond notes typical of Garganega.



**Pairings** **Meat:** tortellini in broth. **Fish:** fish and shellfish risotto. **Cheese:** Monte Veronese medium-aged. **Street Food:** trapizzini (iconic stuffed pizza pockets) and kebab.