



battibaleno

Year: 2020

Grape variety: Garganega

Wine style: macerated still organic white 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: terraced vineyards planted in a veronese-pergola-system

Farming: organic according to the principles of biodynamic agriculture

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

Winemaking process: soft pressing, spontaneous fermentation of the must in 30 hl wooden barriques, 8 days in contact with the skins, about 6 months of maturation in steel tanks

Alcohol: 11,52%

Residual sugar: 0,6 g/l

Dry extract: 21,9 g/l

Total acidity: 4,66 g/l

Total sulfur dioxide: 58 mg/l

Free sulfur dioxide: 27 mg/l

Harvest: in September, manual, in crates

Total Number of Bottles produced: 3.200

Organoleptic characteristics: Golden yellow with amber reflections. Its fragrant persistence is striking, a layered sensation where I find the yellow fruit brightness and a delicate mineral outline. I can taste the use of wood which helps the wine to intensify its decisive and prolonged wrapping, also thanks to the fine tannins. We could have waited for it to mature a little longer, but on the other hand it is ready to face the typical Vicenza-style salt cod, a legume soup enriched with bacon, or fried chicken accompanied by aromatic and slightly spicy sauces.



Pairings *Meat:* plain stew. *Fish:* Vicenza-style salt cod. *Cereals:* main courses with spicy sauces, rich vegetable soups.