



patapum

Year: 2020

Grape variety: Garganega

Wine style: Amber sparkling wine on lees

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, following biodynamic principles

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

Winemaking process: soft pressing, spontaneous fermentation in old wooden 30 hectoliter vat, 11 days of skin contact, about 6 months of elevage in stainless steel vat, bottled with the addition of the must from Recioto dried grapes to grant the second bottle fermentation

Alcohol: 10,4%

Residual sugar: 1,0 g/l

Dry extract: 20,4 g/l

Total acidity: 5,61 g/l

Total sulfur dioxide: ND

Free sulfur dioxide: ND

Harvest: mid-September, hand picked

Total number of bottles produced: 3.200

Organoleptic characteristics: golden yellow with a clear amber note, "disordered" perlage. The scent has the inviting typical note of refermented grapes, never ending in a monochord hint of yeast, and ripe scents with sun-dried apricot and yellow flowers in the foreground. The flavour retains its jaunty character even if accompanied by a present and dynamic body, supported by the mineral trail of the flint stone. I imagine it served, in warm summer evenings, with a shellfish risotto or with Roman-style meat slices.



Pairings *Meat:* tastasal risotto (risotto with minced pork meat). *Fish:* cod spread. *Cereal:* wholemeal pasta with vegetarian sauces. *Street food:* rolls and skewers.