



quatto quatto

Year: 2019

Grape variety: Garganega

Wine style: organic sweet 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: pergola veronese

Farming: organic

Vines age: first plants from 1968 with an average age of 30-50 years

Winemaking process: after the grapes are dried in picai from the harvest until the spring of the following year, they are soft-pressed for about 8 hours. The must, with a yield of about 30 percent of the initial weight, is fermented with indigenous yeasts. Before the end of alcoholic fermentation, it is racked into old oak barrels, where it partially completes alcoholic fermentation and finishes malolactic fermentation. It stays in wood for about 40 months and then bottled without filtering.

Alcohol: 15,29%

Residual sugar: 69,5 g/l

Dry extract: 102,7 g/l

Total acidity: 5,20 g/l

Total sulfur dioxide: 59 mg/l

Free sulfur dioxide: 3,41 mg/l

Harvest: second half of September, hand picked

Number of bottles produced: 890 (0,5 l)

Organoleptic characteristics: The amber colour and the density of the liquid remind us of a fortified wine. The scent of raisins is accompanied by balsamic notes of eucalyptus, all in an intense and ethereal flow, in constant change. It has a moderate sweetness, one would say lovable, thanks to the acidity action and the dry inheritance of oxidation; its development stretches in a long and persistent, evocative trace.



Pairings **Cheese:** Ovine and goat blue cheese. **Dry Pastry:** amaretti and canestrelli shortcrust pastry with peach and apricot jam.