

marameo

Year: 2021

Grape variety: Garganega

Wine style: 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: vineyards on terraces planted with Veronese pergola

Farming: organic according to the principles of biodynamic agriculture

Vines age: first implant in 1968 with an average age of 15-45 years

Winemaking process: soft pressing, spontaneous fermentation of the must flower in steel, maturation in steel tanks for one year, bottled with a slight addition of sulphites.

Alcohol: 12,67%

Residual sugar: < 0,6 g/l

Dry extract: 19,1 g/l

Total acidity: 5,13 g/l

Total sulfur dioxide: 26 mg/l

Harvest: first week of October, manual picking using small boxes

Total Number of Bottles produced: 2.056

Tasting notes: golden yellow colour, solar and intense in the aromas of dried flowers and ripe yellow fruit, predicting the typical almond finish. Important and seductive structure. Direct and sincere, its drinkability and persistence will surprise you.



Pairings *Fish:* plain sea-fish with cherry tomatoes. *Vegan:* vegan roasts.

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