

ambarabà

Year: 2020

Grape variety: Garganega

Wine style: organic white wine sparkling on the yeasts

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

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

Winemaking process: soft pressing, spontaneous fermentation of the must in steel, maturation in concrete tanks, the addition of the must from dried Recioto grapes of the same vintage for the second fermentation, without addition of sulphites

Alcohol: 10,25%

Residual sugar: < 0,6 g/l

Dry extract: 16,5 g/l

Total acidity: 5,63 g/l

Total sulfur dioxide: ND

Harvest: beginning of September, manual, in small boxes

Total Number of Bottles produced: 9.878

Organoleptic characteristics: a yellow "natural" opaque Garganega. Nose: subtle, it features endless white flowers of lime, viburnum jasmine followed by golden apple, basil and lime. Palate: taut, vertical and savory, with a never pungent spherical bubble. Delicious citrus and salty rock finish.



Pairings *Vegan:* bruschette with vegan spread. *Cheese:* mousse with fresh goat-cheese. *Vegan Street Food:* fried vegetarian and vegan food.

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