

LE MACETE

Production area: vineyards located at the foot of Roncà hills

Grapes: Garganega 100%

Denomination: Garganega Veronese I.G.T.

Geographical Location: Roncà (VR)

Altitude: 130 metres a.s.l. **Exposure:** South-East

Grape-growing region: a mix of partly volcanic and partly clay

Growing system: Verona pergola and guyot

Density of stumps: 3000 per Ha

Production of grapes per Ha: 150 q.li/Ha

Harvest time: end of September

Vinification: the grapes harvesting is made exclusively by hand.

Soft pressing and immediate must cooling.

The fermentation is done on the steel tank at low and controlled temperature, with permanence on the lees.

Aging: Until the end of winter in the steel tanks, two months in bottle before serving it

TASTING NOTES:

Color: Straw yellow with greenish highlights.

Perfume: very intense. Apricot, apple, with references to a very elegant balsamic perfume, dominant eucalyptus and pennyroyal.

In the end, a slight hint of honey confirms its noble lineage.

Taste: rewarding, balanced, inviting, nicely mellow.

The bitter aftertaste timidly gets married to a note of volcanic stone, that smells of ancient history.

