

MARANI

BIANCO VERONA IGT



GRAPES

55% Garganega
20% Chardonnay
15% Manzoni Bianco
10% Sauvignon

AREA OF PRODUCTION

The vineyards, located to the east of Verona, benefit from a south/south-west exposure and predominantly calcareous-volcanic soil. Preference is given to old vines trained using the Pergola system, especially for Garganega.

VINIFICATION

The grapes are hand-harvested and selected. Depending on the vintage, a portion of the grapes may be left to over-ripen in the *fruttaio* (well-ventilated drying rooms) to enhance the concentration of aromas and structure. Once the fresh grapes are also harvested, they undergo destemming and crushing, followed by a short cold maceration on the skins. At the end of fermentation, 50% of the wine is aged for several months in tank on its fine lees, while the other 50% matures in large oak barrels. After bottling, the wine is aged in bottle for at least 6 months.

TASTING NOTES

Intense golden colour, on the nose it unveils fragrances of yellow and exotic fruits with an unmistakable note of honey. On the palate the wine is balanced, elegant and harmonious, in perfect balance with the bouquet.

FOOD PAIRINGS

Cream-sauced first courses like pastas or risotto. Excellent paired with white meats, grilled seafood and medium aged cheese.

ALCOHOL DEGREE

13% vol



SARTORI
DI VERONA