



MARANI

BIANCO VERONESE IGT

GRAPES

100% Garganega

AREA OF PRODUCTION

The vineyard, located in the hills next to the city of Colognola ai Colli, faces south / south-west and covers an area of 9.5 hectares. The soils are of volcanic origin, not very deep, and tend to be calcareous. The vines, which are over 30 years old, are grown with the Pergola system.

VINIFICATION

Harvested and selected by hand, 30% of the grapes dry for about 20-30 days in large ventilated rooms to help reduce the percentage of water and the concentration of sugars contained in the berries. Once the fresh grapes have also been harvested, after the crushing and destemming follows a short cold skin maceration. At the end of fermentation, 50% of the must is aged in tanks on its own fine lees and the other 50% in barrels of 30 hl oak for 6-7 months.

After bottling, the wine ages in the 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

13,5% vol



SARTORI
DI VERONA