

IN SORDINA



GARGANEGA

# SASSO CARTA FORBICE 2021

Veneto IGT Garganega • 11% vol

## Grapes

100% garganega

## Soil

Sedimentary origin with presence of volcanic basaltic rocks.

## Harvest

Manual in boxes at the end of September.

## Process

Selection of grapes from our 50 year old Garganega vineyard. 3 days of maceration with skins, with spontaneous fermentation, and aging in concrete tanks. Bottling without fining or filtration.

## Serving tips

Rice with peas, tagliatelle with asparagus.

## Bottles produced

2.300 of 0,75 l

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