

IN SORDINA



GARGANEGA

SASSO CARTA FORBICE 2023

Veneto IGT Garganega • 11,5% vol



Grapes

100% garganega

Soil

Limestone rocks of sedimentary origin.

Clayey soil.

Harvest

Manual in boxes in early October.

Process

Selection of grapes from our 50 years old Garganega vineyard. 5 days of maceration with skins, with spontaneous fermentation. Bottling without fining or filtration.

Serving tips

Rice with peas, tagliatelle with asparagus.

Bottles produced

1.800 of 0,75 l

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