

IN SORDINA



GARGANEGA

SASSO CARTA FORBICE 2020

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 in stainless steel tanks and spontaneous fermentation with natural yeast. Bottling without fining or filtration.

Serving tips

Rice with peas, tagliatelle with asparagus.

Bottles produced

1.000 of 750 ml