

VINEYARDS

The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are put under stress which helps to produce superior quality fruit.

VINIFICATION

The grapes were hand harvested, de-stemmed, crushed and chilled on the way to the press with no addition of sulphur. The juice was naturally settled, racked and cultured yeasts were added to initiate fermentation which took place at 12-14°C. Half the wine was fermented in oak, and one third of the blend was put through malolactic fermentation in order to add complexity.

VINTAGE INFORMATION

The 2016 harvest was quite similar to 2015, with a cold winter and abundant rainfall. The beginning of the growing season was characterised by the alternation of dry and rainy periods, which allowed for perfect vine development. The following hot and dry summer led to an abundant harvest with healthy grapes.

TASTING NOTE

Straw yellow and bright in the glass, this wine is aromatic and concentrated with a thread of minerality. The palate is clean, fresh and fruit driven, with a medium-bodied mouth-feel and long finish. Delightful on its own or an enjoyable accompaniment with a chicken escalope or a creamy fish pie.



GRAPE VARIETIES	100% Chardonnay
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Stelvin
ALCOHOL (ABV)	13%
ACIDITY	5.78
RESIDUAL SUGAR	3
WINE PH	3.24