



3516

IGT VENETO WHITE

Production area: *Valpolicella Classica.*
Provincia di Verona

Grapes: *Garganega.*

Ground: *Calcareous, silty, sandy.*

Breeding: *Espalier.*

Manufacturing technique: *Grape softly pressed with pneumatic presses.*

Fermentation in steel tank using the "bâtonnage" technique.

Thanks to this technique the wine acquires an increase of the wine's body sensation and a better development of certain aromas.

This operation takes about six months and it consists in keeping suspended the "noble lees" shaking the wine after alcoholic fermentation.

Contents:

Alcohol: 12,39 % vol.

Acidity: 5,83 gr/l.

Sugar: 1,92 gr/l.

Total dried extract: 21,08 gr/l.

SO2 totale: 52 mg/l.

Conservation: *5 years.*

Serving temperature: *06°-08° C.*

Packaging: *750 ml - box of 12 bottles.*

Gastronomic matches: *Fish appetizers, white meat, seafood risotto, dishes based on eggs, unstructured foods in general.*



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