



“Maffeo” Veneto IGT Bianco

WHITE WINES



Alcohol: 12.5% vol.

Area of Production: Region: Veneto. Hilly classic area of Soave east of Verona.

Grapes: White grapes “Garganega” (90%) and “Fernanda” (10%). System of growing: espalier-guyot.

Soil Composition: Gravelly soil of morainic origin.

Vinification and Production System: Soft pressing of the grapes, cold maceration with the skins for about 24 hours, separation of the must, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Intense dry white wine, with complex structure, tasteful and balanced.

Color: Light straw-yellow, a little green.

Bouquet: Fruity and intense, delicate and fine.

Taste: Fresh, full-bodied, dry and tasteful.

Serving Temperature: To be served cold at 9-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for the whole meal, suggested for white meats, fish and light dishes. Excellent as aperitif.

TECHNICAL DETAILS:

Total acidity: 5,40 g/l

Sugar: 8,50 g/l

Total SO2: 96 mg/l

Free SO2: 29 mg/l

Net dry extract: 22,5 g/l

Volatile acidity: 0,20 g/l