

# “Maffeo”

## Veneto IGT Bianco



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Hilly moraines in the eastern shores of Lake Garda.

**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:** Full-bodied, dry and harmonious.

**Serving Temperature:** To be served cold at 8-10°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.

<b>Sugar</b>	<b>Total acidity</b>	<b>Volatile acidity</b>	<b>Total SO2</b>	<b>Free SO2</b>	<b>Net dry extract</b>
8.00 g/l	5.40 g/l	0.20 g/l	96 g/l	29 g/l	22.5 g/l