



VESPRO ALBINO

A wine that comes from maceration of Garganega grapes. Charming and unique in its kind, it stands apart for its fragrance and tanginess, characteristics it gets from the calcareous hills where the grape grows.

GRAPE VARIETY:

100% Garganega

DESIGNATION:

IGT VERONA — Typical Geographical Indication WHITE

TRAINING SYSTEM:

guyot

DEFENSE METHOD: *organic*

HARVEST: *early October*

GATHERING: *manual*

VINIFICATION:

The grapes picked in 20 kg crates are stemmed and fermented on the skins. The must fermented on the skins for a week thus extracts all the polyphenols and aromas characteristic of this autochthonous grape variety.

AGING:

The wine stays in contact with the skins until mid-December; then it is put in steel (50%) and wood (50%) where bâtonnage is carried out periodically. Then we put together a blend of the two wines, adding some Soave to make the wine more fresh.

TASTING NOTES:

Color: straw yellow with soft gold highlights. Aroma: of cut hay, spices, beeswax, and enamels.

Taste: full, savory, and acidic. It has an elegant tannin that emerged from three months' maceration spent on the skins.

PAIRINGS:

recommended for seafood dishes, white meat, risotto with meat and vegetable sauces. Ideal as a meditation wine paired with traditional cheese.

SERVING TEMPERATURE:

16°C

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  www.alebenini.it