Sandro de Bruno

Soave DOC



around Roncà, located 80-150 masl. The vineyard sites cover 15ha with southern exposure. Grapes are manually harvested in crates and manually selected the 3rd week of September.

Vinification: Grapes were de-stemmed, and soft pressed in nitrogen saturation. The must and gross lees were decanted off prior to fermented in stainless steel tank.

Ageing: Aged 6 months in stainless steel tank including 3 months on the noble (fine) lees with continuous batonnage.

Everything else you want to know about this

wine: The name "garganega" comes from Etruscan Trebbiani family. This grape is cultivated in the province of Verona and Vicenza. The origins of this date back to 1200. The volcanic soil in which it is grown gives it a differing taste from those grown on calcareous soil. This wine will age up to 5 years in bottle and pairs particularly well with fish and seafood. Try it as an aperitif!



Varietal: 100% Garganega

Region: Veneto, IT

Winemaker: Sandro

Tasoniero

Vines Age: 15 years

Production: 40,000 bottles

Farming: Certified Organic

Soil: Volcanic

Le Storie