



## LIGHT WHITE 2021

Garda Lake near Mantova in the south east of Lombardia (No official appellation)

**GRAPE VARIETIES:** This is a field blend of Riesling (80%), Garganega (10%) and Moscato (10%) coming from two tiny vineyards (Via Sale and Monte Oliveto). All the grapes have been harvested together and processed together.

**THE PRODUCER:** Antonio Camazzola's style is linked to a minimalistic approach both in the vineyard (farming only 7 hectares and 6 different vineyards) and in the cellar avoiding over-produced wines. Beside the viticulture activity, Vigne del Pellagroso is a farm producing ancient (and almost lost in oblivion) grains, wheat, flours, potatoes, etc. The official biodynamic certification by Agribio has been granted starting with the 2020 harvest onwards.

**PRODUCTION'S AREA:** Italy, Garda Lake in the Monzambano village, near Mantova (Lombardia)

**VINEYARD:** 7 hectares in total

**EXPOSITION AND ALTITUDE:** South and East facing vineyard located at 100mt and 250mt above the sea level.



**SOIL:** The Morainic hills were formed after the melting of the glaciers. Essentially, the Moraines are formed from debris previously carried along by a glacier, and normally consist of somewhat rounded particles ranging in size from large boulders to minute glacial flour.

**TRAINING SYSTEM:** Guyot. The vineyard is managed according to certified biodynamic techniques and the lunar calendar. All the preparations are artisanal and home made by the grower.

**DENSITY:** 4.000 plants per hectare.

**YIELDS:** averaging 50 quintals per hectare.

**HARVEST:** Strictly hand harvested grapes picked in the first 2 weeks of September.

**VINIFICATION:** Pressed and macerated for 7 days with no controlled temperature in concrete tanks.

Indigenous yeast only. Not stabilized, unfiltered and unfiltered. Therefore the wine can throw some sediments. Just a bit of sulphites added before the bottling.

**AGEING PROCESS:** aged for 5 months in concrete tanks.

**ALCOHOL BY THE VOLUME:** 11,5% AbV

**MAIN CHARACTERISTICS:** Light White 2021 displays an evolving colour, almost on the golden side, richer than the normal due to the short maceration time. It's a fun, fruit forward wine, displaying tropical aromas. A thirst quencher with stone fruit flavours marked by a slight earthy touch.

**FOOD AND WINE PAIRING:** This wine enhances the flavors of simple weekdays food, including salads, light fish plates (think of clam spaghetti), grilled chicken and vegetables, light cheeses. Serve at 14-15° Celsius (58 to 60F) and decant 15 minutes ahead.

**BOTTLES PRODUCED:** 5.000 (released approx the spring following the harvest). No cork used, just a simple screw cap.