

GARGANTE 2021 Bio – Nevio Scala

PRODUCER Nevio Scala - 9,5 hectares under organic cultivation. The total yearly production is around 42.000 bottles.

APPELLATION Veneto IGT

WINE REGION Veneto - The winery is located next to the Colli Euganei regional park, more specifically in the village of Lozzo Atestino (Padova).



SOILS Volcanic - Alluvial soil marked by clay and limestone

VARIETALS 100% Garganega

Garganega is a typical grape variety of Veneto region, with an identical genetical relationship to the Sicilian Grecanico dorato. It may be listed among semi-aromatic varieties with typical aromas of white flowers and almonds. It is an incredibly versatile grape and the estate produces 4 different types of wine from the same parcel.

AGE OF THE PLANTS: vines are 10 YO.

PLANT DENSITY: 3.780/ha

YIELDS PER HECTARE 60 hl /ha

TRAINING SYSTEM Double arch cane (cappuccina)

HARVEST Manual. 1st week in September.

VINIFICATION The basis must ferments in concrete vats with indigenous yeast only (no inoculated yeasts). After resting 9 months in concrete tanks, our wine was bottled after adding 2.5% juice of raisin Garganega to start bottle refermentation. No sulphites added, no clarification nor filtrations. Total sulphites at bottling: 10 mg/l

BOTTLES PRODUCED 9.000

ALCOHOL BY VOL. 11,50%

WINE DESCRIPTION Amber yellow at sight. The nose displays freshness and flowery notes. Fresh and gently sweet on the palate with a soft perlage that supports wine's length.

SERVICE TEMPERATURE 8-10 °C

FOOD PAIRING Tempura, mixed cold cuts, fried fish, raw scampi and prawns, Venetian codfish, eel, polenta

CERTIFICATION: the estate is certified organic since 2019 harvest

MEMBERSHIP: The estate is a proud member of Vinnatur and the RAW wine fair created by Isabel Legeron.