Venerdì

VINTAGE: 2023 12% VOL Made in Italy

Denomination: Garganega Veneto

IGT

Variety: Garganega 100%

Vineyard: Barbarano Mossano

Planting Year: 2015-2005

Yield: 50 q.li/ha

Altitude: 280 m

Exposure: SOUTH

Soil: Limestone /Clay

Fermentation: Spontaneous (with

pied de cuv)

Ageing: steel for about 9 months on lees, at least 1 year in bottle

Total sulphur dioxide: <30 mg/l

Tasting notes: golden yellow, consistent; intense and complex with mineral, almond and spicy notes; warm, fresh and tasty; full body

Produced and bottled by:

Adagio società agricola semplice (Villaga/Veneto/Italia)

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