



# REDALMO

## GARGANEGA IGT VERONA 2022

Our wine originates exclusively from propriety vineyards located in the hilly area of Monteforte D'Alpone (VR) and entirely from native vines.

Denomination: VERONA IGT

Variety: 100% Garganega

Geographical location: Hilly area of Brognoligo, Monteforte D'Alpone (VR)

Vineyard soil characteristics: Soil of exclusively volcanic origin, basaltic with an average altitude of 250 mt above sea level

Vine Training system: pergola veronese

Defense method: antiparasitic defense according to the integrated pest management method without the use of herbicides to preserve the biodiversity of the soil in order to enhance the organoleptic characteristics of the wine

Ages of the vines: Plants of different ages, from 30 to 40 years old.

Average Yield: 90/100 ha

Method of harvesting: Manual harvest at the beginning of October

Vinification: soft pressing of the grapes. Selection of the flower must and fermentation at controlled temperature 15° C in steel tanks.

Aging: At the end of the alcoholic fermentation, the wine ages in steel for 5/6 months on the fine lees. The frequent battonage gives the wine structure and elegance

91 pts winescritic.com of Raffaele Vecchione

Tasting notes:

Colour: straw yellow

Bouquet: fine, elegant with mineral notes, hints of white berried fruit

Flavour: medium body, cohesive acidity with tenacious and pleasantly long finish

