

VINO BIANCO DI UVE STRAMATURE

DOLCE OZIO

Variety: 100% Garganega.

Production zone: Garda, old vineyard of property planted in 1992 with personally selected vines. Located in Cattani estate at West side of Lake Garda. Sits at 170m above sea level.

Soil: Stony, gravelly with exposure from the East to West.

Harvest: Late, manual, with strict selection of the grapes in the vineyard.

Yield per hectare: 60 q/Ha of grapes.

Harvest time: First decade of November.

Vinification: Maceration for 20 days at a controlled temperature between 10/11°C with saturation of CO₂ in stainless steel tanks. Wine is drawn and fermentation concludes after about 10 days. Malolactic fermentation takes place in steel.

Maturation: In steel. Bottled in Spring.

Bottling: Last decade of April.

Top: Natural cork.

Sensory characteristics: Obtained from selected single-variety Garganega grapes. Deep yellow color with golden hues, hints of acacia honey, yeast, bread crust and vanilla. On the palate is warm and enveloping.

Serving temperature: 10/12° C.

Average life of Wine: Wine with good aging. Fabulous even after 5 years.

Food matches: A wine for meditation, deserving simple settings such as dry fruits, chocolate or fruit tart. Ideal for aged cheeses.

Analytical data:

Alcohol: 14 + 2% vol.

Total acidity: 5,7 g/l.

Ph: 3,30.

Net dry extract: 36 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

