



MENTI

- i maestri del vino antico -



VINEYARD SIZE

5,5 Ha.

YIELD

60 to 90 quintals/Ha.

BOTTLE SIZE

0,75 lt.

FIRST VINTAGE

2002.

ALBINA

2024

DRYING PROCESS

The grapes are hung to the ceiling beams of the well-ventilated drying rooms in an ancient 1700s tower, using the Venetian method called picaio. The grapes are then left to dry for about 6 months.

VINIFICATION

After the drying period, the whole grape bunches are loaded in the press, and then pressed for 8 hours with a constant pressure of maximum 2 bar. The resulting grape must (yield of about 30% of the original weight), is fermented with native yeasts in concrete tanks. Following the alcoholic fermentation, the wine is transferred into old French oak barriques where it concludes the remaining alcoholic fermentation and all the malolactic one.

AGEING

12 months in old French oak barriques. Afterwards the wine is bottled with or without filtration depending on the conditions.

GRAPE VARIETRY

White grapes from the territory.

TYPE OF WINE

Sweet wine from dried grapes, still.

SOIL

Hill grounds of volcanic origin in Gambellara.

AVERAGE VINEYARD AGE

About 65 years old (first vines planted in 1935; most recent implants in 1985).