



MENTI

- i maestri del vino antico -



OMOMORTO

2018

VINIFICATION

In the cellar, the grapes are destemmed and pressed with a 0,8-bar pressure. Fermentation is brought forth by native yeasts, and without the use of temperature control. The wine is then left in the tank, for at least 7 months. Afterwards, Albina grape must (from dried garganega grapes) is added, and starts the second fermentation in the tank, solely with native yeasts and natural sugars. The wine is then bottled without sulphites.

AGEING

The wine ages in the bottle for a while, laying on its yeasts, then it's disgorged by hand and topped up with more Omomorto wine.

BOTTLES PRODUCED THIS VINTAGE

About 3.000.

VINEYARD SIZE

1 Ha.

YIELD

80 quintals/Ha.

BOTTLE SIZE

0,75 lt.

FIRST VINTAGE

2006.

GRAPE VARIETY

97% durella e 3% garganega.

TYPE OF WINE

Sparkling whitewine, Brut.

SOIL

Hill grounds of volcanic origin.

AVERAGE VINEYARD SIZE

About 30 years.