



MENTI

- i maestri del vino antico -



GRAPE VARIETY

White grapes from the region.

TYPE OF WINE

Balsamic sweet wine, still.
The wine is produced in Italy.

SOIL

Hill grounds of volcanic origin
in Gambellara.

AVERAGE VINEYARD AGE

About 60 years old (first vines planted in
1935; most recent implants in 1985).

VIN DE GRANARO

2016

DRYING PROCESS

The grapes are hung to the ceiling beams of 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 the barn, at the top of the grape-drying tower, in non-toasted oak caratelli. Because of the temperature fluctuations, the wine alternates fermentation periods to oxidation ones.

AGEING

From 6 to 10 years in non-toasted oak caratelli. The wine is bottled non-filtered.

BOTTLES PRODUCED THIS VINTAGE

165.

VINEYARD SIZE

5,5 Ha.

YIELD

60 to 90 quintals/Ha.

BOTTLE SIZE

0,375 lt.

FIRST VINTAGE

2004.