



# RONCAIE SUI LIEVITI

2022

## HARVEST

The grapes are hand-picked at the beginning of September in small crates.

## VINIFICATION

In the cellar, the grapes are destemmed and pressed with a 0,6 bar pression. Fermentation is brought forth by native yeasts, and temperature control is applied. After some time in the tank, laying on its yeasts, some of Albina's grape must (from dried garganega grapes) is added to the wine, starting the second fermentation with natural sugars and native yeasts. The wine is bottled without sulphites.

## BOTTLES PRODUCED THIS VINTAGE

About 13.300.

## GRAPE VARIETY

100% garganega.

## TYPE OF WINE

White wine, semi-sparkling.

## SOIL

Volcanic flat terrain of alluvial origin.

## AVERAGE VINEYARD SIZE

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

## VINEYARD SIZE

5,5 Ha.

## YIELD

60 to 90 quintals/Ha.

## BOTTLE SIZE

0,75 lt.

## FIRST VINTAGE

2007