



# MENTI

- i maestri del vino antico -



# RIVA ARSIGLIA

## 2018



### VINIFICATION

The grapes are harvested and put in crates, brought to the cellar and destemmed, then pressed at 0,8 bar of pressure.

Fermentation is brought forth by native yeasts, and proceeds without the use of temperature control.

### AGEING

The wine rests at least 1 year in the tank, laying on its yeasts. It is then bottled without further stabilizations.

### BOTTLES PRODUCED THIS VINTAGE

About 25.000.

### VINEYARD SIZE

5,5 Ha.

### YIELD

60 to 90 quintals/ Ha.

### BOTTLE SIZE

0,75 lt.

### FIRST VINTAGE

2002.

### GRAPE VARIETY

White grapes from the region.

### TYPE OF WINE

Still white wine.

The wine is produced in Italy.

### SOIL

Hill grounds of volcanic origin in Gambellara.

### AVERAGE VINEYARD SIZE

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