



MENTI

- i maestri del vino antico -



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 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.

VINEYARD SIZE

1 Ha.

YIELD

160 quintals/Ha.

BOTTLE SIZE

0,75 lt.

FIRST VINTAGE

2007

GRAPE VARIETY

White grapes from the region.

TYPE OF WINE

Semi-sparkling white wine.
The wine is produced in Italy.

SOIL

Volcanic flat terrain of alluvial origin.

AVERAGE VINEYARD SIZE

About 40 years old.