



MENTI

- i maestri del vino antico -



PAIELE

2025

VINIFICATION

After the harvest, the grapes are taken to the cellar, destemmed and pressed. Then, the must ferments with indigenous yeasts in cement tanks, without temperature control.

AGEING

The wine rests about 10 months in the tank, laying on its yeasts. It is then bottled without further stabilizations.

BOTTLES PRODUCED THIS VINTAGE

About 10.000

VINEYARD SIZE

5,5 Ha.

YIELD

Da 60/100 q.li/Ha.

BOTTLE SIZE

0,75 lt.

FIRST VINTAGE PRODUCED

2002

GRAPE VARIETY

White grapes from the territory.

TYPE OF WINE

Still white wine.
The wine is produced in Italy.

SOIL

Hill grounds of volcanic origin
in Gambellara.

AVERAGE VINEYARD AGE

About 65 years old (first vines planted
in 1935).