



# MENTI

- i maestri del vino antico -



# PAIELE

## 2024

### 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).