



MENTI

- i maestri del vino antico -



VINEYARD SIZE

5,5 Ha.

YIELD

60 to 90 quintals/ Ha.

BOTTLE SIZE

0,75 lt. / 1,50 lt.

FIRST VINTAGE

2019.

RIVA ARSIGLIA COLLECTION

2019

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

After the fermentation, it is drawn off and left to rest in a steel tank, laying on its yeasts for at least 48 months. It is then bottled unfiltered without further stabilizations.

It ages in bottle for at least 6 months before the release.

BOTTLES PRODUCED THIS VINTAGE

1.812 bottles + 127 magnum

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 60 years old (first vines planted in 1935).