

# GYPSEY BIANCO



## *Grape varieties and production*

Garganega 100%  
600 bottles



## *Area and soil*

Vineyard in Arcandola area in Marcellise,  
located at 200 meters asl,  
south-east exposure. Clay soil.



## *Vine training and harvesting*

Veronese pergola, plantation of 1970.  
Harvest in the first ten days of September,  
manual execution.  
Yield 6000 kg/ha



## *Vinification and aging*

Spontaneous fermentation in open tanks,  
into contact with oxygen.  
Aging 9 months in stainless steel and  
3 months in bottle. Sulfur dioxide less than 30 mg/l



## *Alcohol content and pairings*

11,50% vol.  
Best with shellfish dishes, boiled or  
grilled fish or white meats, medium-aged cheeses.