

iride



Grape varieties and production

Marselan 100%

400 bottles



Area and soil

Vineyard in Panego area in Negrar,
located at 600 meters asl, southwest exposure,
mixed clay soil, rich in stones.



Vine training and harvesting

Guyot, plantation of 2009,
thinning out in August and
harvest around the half of October,
manual execution. Yield 2000 kg/ha

Vinification and aging

Spontaneous fermentation with whole berries,
in concrete tanks, no temperature control.
60 days of maceration in stainless steel tanks.
6 months in oak tonneaux and back to
stainless steel for another 18 months.
36 months in bottle. No sulfur dioxide added.



Alcohol content and pairings

13.50% vol.

Best with beautiful and deep thoughts.

Taste slowly. ❤️

