

QUERCIA LABORIOSA

IGT- GARGANEGA VERONESE



Grape varieties and production

Garganega 100%
2500 bottles



Area and soil

Vineyard in Arcandola area in Marcellise,
located at 200 meters asl,
southeast exposure, calcareous soil.



Vine training and harvesting

Veronese pergola, plantation of 1970.
Thinning out in August and
harvest in the first half of October,
manual execution. Yield 6000 kg/ha



Vinification and aging

Spontaneous fermentation in
stainless steel tank, no temperature control.
Aging 10 months in concrete tanks and 8
months in bottle. Sulfur dioxide less than 30 mg/ltr



Alcohol content and pairings

12,00% vol.
Optimal with shellfish dishes,
boiled or grilled fish or white meats,
young or medium-aged cheeses.

