



TENUTA  
**NATALINA GRANDI**

*Volcanic Tradition*

**SOLO LEI**  
GAMBELLARA D.O.C.

**Grape variety** Garganega 100%

**Type** Still white wine

**Area of production** Giaroni place  
(volcanic terrain, hilly area)

**Hints** Mineral, with citrus notes,  
jasmine and flint

**Food pairings** Cooked fish, Venetians finger food,  
fresh cheeses leavened, mixed  
appetizers of fish

**Alcohol content** 12,5 %

**Plant breeding system** Double veronese pergola system

**Vinification** Processing in small stainless-steel  
tanks to extract more intense perfumes

**Vintage** 2017

**Grape harvest** Handmade and selected on box to 200 kg

**Market entry** 04/2018

**Refining** Five-month stand on the steel yeast

**Yeast** Selected

**Total acidity** 6,50 g/l

**Residual sugars** 5,70 g/l



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