



REDALMO



BASALTINO - GARGANEGA VERONA IGT

"The elegance of basalt in lightness"



Our wine originates exclusively from propriety vineyards located in the hilly area of Monteforte D'Alpone (VR) and entirely from native vines.

Denomination: VERONA IGT

Variety: 100% Garganega

Geographical location: Hilly area of Brognoligo, Monteforte D'Alpone (VR)

Vineyard soil characteristics: Soil of exclusively volcanic origin, basaltic with an average altitude of 250 mt above sea level

Vine Training system: pergola veronese

Defense method: antiparasitic defense according to the integrated pest management method without the use of herbicides to preserve the biodiversity of the soil in order to enhance the organoleptic characteristics of the wine

Average Yield: 90/100 ha

Method of harvesting: Manual harvest in crates at the beginning of September

Vinification: soft pressing of the grapes. Selection of the flower must and fermentation for about 20 days at the controlled temperature 15° C in steel tanks.

Alcohol: 9 %

Aging: At the end of the alcoholic fermentation, the wine ages in steel for about 6 months on the fine lees.

Tasting notes:

Colour: yellow with greenish reflections

Bouquet: hints of white-fleshed fruit with a subtle mineral imprint

Flavour: harmonious, lively, delicate and very fresh