

Meggiolario

# BIANCO MAI

Denomination:  
**WHITE WINE**

Grape variety:  
**GARGANEGA, DURELLA AND PINOT BIANCO**

Production area:  
**Our vineyards located in the hilly area of Ronca' (VR)**

Soil:  
**Volcanic soils rich in basalt and tuffs**

Age of the vineyards:  
**40 years old**

Yields per hectare:  
**80 quintals**

Grape harvest period:  
**Pinot bianco: beginning of September**  
**Garganega and Durella: end of September / beginning of October.**  
**Carefully selected by hand.**

Vinification:  
**Pinot bianco: pressing with destemming followed by 5 days on skins and spontaneous fermentation in barrique, stay on lees for 8 months in barrique.**  
**Garganega and Durella: pressed without destemming, fermentation on their yeasts and stay on lees for 6/7 months in stainless steel vats.**

Maturation:  
**Wines are blended and bottled, then mature for about six months in the bottle before being sold.**

Alcohol:  
**12,5% vol.**

Packaging:  
**0,750/lt. bottles - 06 or 12 bottles boxes - cork Diam**

