

CAMPO AL SALICE 2013



EN Denomination: White I.G.P. Verona.
Grape variety: Garganega varietal grapes.
Territory: Morainic hills.
Geographical location: S. Giorgio in salici (Sona) a hilly area.
Altitude: 150-250 meters above sea level
Vineyard exposure: South-West.
Type of soil: Calcareous of würm origin.
Training system: Simple "pergoletta".
Average age of vines: 40 years - Vieilles vignes.
Planting density: Approx. 4500 vines per hectare.
Harvest: Hand-picked between late september and early october.
Crushing: Soft crushing of destalked grapes.
Fermentation: 10-12 days under controlled temperature at 16 degrees.
Aging: Kept for almost a year in steel, then aged for 8 months in bottle.

Analytical data:

Alcohol: 13% Vol.

Total acidity: 5,68 g/l

Residual sugars: 2,6 g/l

Ph: 3,21

Vintage characteristics: Campo al Salice comes from a blend of grapes native to an area of one hectare on a slight slope on a Morainic hills created by the Würm glaciation which deposited on the ground, over millions of years, pebbles and small stones from which the vines, planted more than 40 years ago, convey to the wine all the mineral and acidic content of the soil with a constant background of white-fleshed fruit that differentiate this typically Veronese wine from others.

Unique and unrepeatable, it can be created only from this combination of terroir and climate tempered by the proximity of Lake Garda.

The way I work in the vineyard and in the cellar with commitment and professionalism and my willingness to obtain wines with a strong personality are the reasons why I try to create and offer people something "unique".

2013 was characterized by a very favorable climatic conditions: all factors necessary to have a harvest among the best in recent years were present.

The grapes had a gradual and steady maturation, which occurred mainly due to light rather than heat and this led to the accumulation of Polyphenolic substances.

Organoleptic properties: Pale yellow and crystalline. A hint of wild flowers, Linden and Orange blossoms and white fruits; sensations of freshness on the palate combined with persistent mineral notes of flavor with a finale of mild citrus that dissolves to ripened yellow fruits.