

FRATELLI VOGADORI

Bianco dei Leoni - IGT

Production Area: NEGRAR (Valpolicella Classica e Storica)

Grapes: Garganega

Kg per vite: 4kg/vigna

Growth: Vigolo hill

Soil type: Calcareous-silt-clay

Exposure: South east (180 meters a.s.l.)

Density of planting: 2800 vines per hectar

Short description of vinification and ageing process:

Fermentation with natural yeasts in controlled temperature in steel tanks with gentle breaking up of the marc with air for 15 days.

Characteristics: Fairly mature nose, spicy vegetal notes, pomaceous fruit and citrus, light smoky traces. Clear, elegant and juicy fruit on the palate, elegant tart vegetal notes, slightly spicy earthy notes, smoky traces and a hint of oak, elegant acidity, fairly persistent, harmonious, attractive to good finish

Serving temperature: 11/16°C. **Alcohol content:** 12,50 % vol.

Available flat or sparkling



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