



vin
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L'avamata

IGT 2023 BIO/DEMETER

Grape varieties: Corvina.

Vineyards: The grapes come exclusively from biodynamic vineyards.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: Fresh grapes harvested by hand between the end of August and the first week in September.

Vinification: The red grapes are harvested by hand and pressed whole in a small press to obtain an amber-coloured must that is then fermented in an oak vat. Once fermentation is complete, the wine is aged for at least six months in the vat, followed by four months in terracotta vessels before bottling.

Description: Straw-yellow in colour with amber reflections. White flower and citrus on the nose. Dry and mineral on the palate with clearly perceptible tannins.

Food pairings: Ideal with starters, first courses such as tortelli filled pasta in broth and soups. Pairs well with white meats and fish, salads and grilled vegetables. Excellent aperitif wine. Serving temperature 8-10°C.

Analytical data:

Alcohol content: 12.35% vol

Sugars: 0.6 g/l

Total acidity: 6.63 g/l

pH: 2.97

Sulphur Dioxide: 22 mg/l

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