

## *Hill of refined seduction*

This wine takes its name from the volcanic hill where the vineyards are located. A microclimate characterized by high temperature ranges enables the grapes to be imbued with a varied and elegant bouquet.

**Grape variety:** 100% Garganega  
**Type of viticulture:** Certified organic  
**Altitude:** 180 meters above sea level  
**Exposure:** South-East  
**Soil type:** Volcanic rock

**Vineyard extension:** 6 ha  
**Vine training system:** Pergoletta Veronese  
**Vineyard density:** 4,000 vines/ha  
**Wine yield per hectare:** 50 hl/ha  
**Average age of vines:** 90 years  
**Harvest period:** October

### **Vinification**

The grapes are hand picked and placed in wooden boxes. Soft pressing and brief contact with the skins follows. Fermentation at controlled temperature without sulphites, part in steel vats and part in French oak casks (aged 3 years minimum).

### **Malolactic fermentation**

No

### **Maturation**

The wine is left for at least eight months on the lees in steel vats and in small seasoned oak barrels of a capacity of 228 liters.

### **Analytical Data**

Alcoholic strength: 13% vol.  
Total acidity: 5,5 g/l

### **Organoleptic Characteristics**

**Colour:** Straw yellow with green-gold reflections  
**Nose:** Elegant and complex with mineral notes, acacia flowers, white peach and pear.  
**Flavour:** Salty and spicy, with flint notes and a pronounced minerality. Notes of yellow apple, lemon, white peach, almond. Pronounced and velvety, of great balance. Suitable for long ageing.

### **Serving Temperature and Food Matching**

Serving temperature: 10 – 12° C  
Recommended with: pasta dishes, fish or white meat (poultry). Cheese.

### **Bottle Sizes**

0,750 Lt  
1,5 Lt

