

# GINI®



# Maciete Fumé

Sauvignon Veneto IGT

## *Seductive Mineral Contour*

Maciète in Veronese dialect means a “small spot” as in a small area of land. A limited production for true connoisseurs, eager to discover the different temperaments a Sauvignon can express. Extraordinary mineral sensations are the contour of an aromatic delicate and seductive picture.

**Grape variety:** 100% Sauvignon

**Type of viticulture:** certified organic

**Altitude:** 450 meters above sea level

**Exposure:** South

**Soil type:** Clay and limestone

**Vineyard extension:** 2 ha

**Vine training system:** Guyot

**Vineyard density:** 10,000 vines/ha

**Wine yield per hectare:** 30 hl/ha

**Average age of vines:** 30 years

**Harvest period:** September

### **Vinification**

The grapes are picked by hand and placed in boxes. Then the grapes are pressed and the must is left in contact with the skins for a short period. The fermentation takes place partly in steel vats and then in oak barrels. No sulphites are added during vinification and fermentation.

### **Malolactic fermentation**

No

### **Maturation**

At the end of the alcoholic fermentation no racking takes place, the new wine is left on the lees till the beginning of the summer. After a few months it is bottled and left to finish for at least six months.

### **Analytical Data**

Alcoholic strength: 13.5% vol.

Total acidity: 6 g/l

### **Organoleptic Characteristics**

**Colour:** brilliant straw yellow with greenish reflections.

**Nose:** elegant with mineral tones.

**Flavour:** ample and fresh with a fine varietal composition with mineral notes accompanied by apple and hawthorn notes and with a vanilla finish.

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

Serving temperature: 10° C

Recommended with: first courses (pasta and rice) and fish

### **Bottle Sizes**

0.750 Lt



**Azienda Agricola Gini Sandro e Claudio**

Via G. Matteotti 42, Monteforte d'Alpone (VR)

Tel 0457611908 Fax 0456101610

P.IVA 02038280232