

GINI®



Viticoltori dal 1600

Sorai

Monti Lessini Bianco DOC

High altitude Class

The name comes from the Veronese dialect “Sora” which means “above”. At 500 meters above sea level, where the air is thinner and the light clearer, the vineyards take root in the white rock, creating a “high-class” white wine.

Grape variety: Chardonnay 50%, Pinot Bianco 20%, Garganega 20%, Durella 10%

Type of viticulture: Certified Organic

Altitude: 500 meters above sea level

Exposure: South

Soil type: Clay and limestone

Vineyard extension: 4 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, placed in boxes and pressed the same day. The must is cooled immediately in order to clarify it naturally. Slow fermentation takes place in 228 liter wooden barrels situated in our cellar carved in the rock. No sulphites are added during the vinification process.

Malolactic fermentation

Yes

Maturation

At the end of the alcoholic fermentation the new wine is left on the lees till the beginning of summer, bâtonnage is carried out. At the end of the summer it is bottled and left to rest for at least eight months before being released.

Analytical Data

Alcoholic strength: 13,5% vol.

Total acidity: 6 g/l

Organoleptic Characteristics

Colour: Bright golden yellow-green.

Nose: Distinct aroma of wild flowers, ripe fruit and toasted hazelnuts.

Flavour: Well-balanced and persistent, very supple and very sapid.

Serving Temperature and Food Matching

Serving temperature: 10° C

Recommended with: Excellent with fish, white meat and cheese.

Bottle Sizes

0.750 Lt



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