



SANDRO DE BRUNO SOAVE

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100% Garganega. This screwcapped dry white is from 30 year old vines grown on volcanic and basalt soils at 80-150 metres above sea level. The wine hand harvested in the 3rd week of September then vinified and aged in stainless steel for 6 months on lees with regular bâtonnage following fermentation. Malolactic fermentation is blocked to preserve freshness. Smoky nose with yellow fruits, citrus rind, pear and melon; firm acidity, good drive; a subtle, mineral wine which grows in the glass

