

Bianco del Drago (2012)

First vintage of production: 2000

Grape varieties: Garganega 90% – Chardonnay 10%

Geographical area: north-east of Verona, on the hill that separates Montorio from Valle d'Ilasi.

Name and extension of the vineyards: The Monte del Drago vineyard is 27 ha.

Age of planting: 1990 (Chardonnay) 2002 (Garganega)

Soil composition: calcareous with white clay and tufo

Planting density: 7500 in trellis Chardonnay, 6300 in trellis for Garganega

Thinning: from July 20th to August 1st.

Harvest: from 20th to August 28th for the Chardonnay; from October 5th for Garganega.

Yield per plant: 1 kg per Chardonnay and 2 kg for Garganega

Vintage climate

Very particular vintage, the Springtime and the beginning of summer were quite cold and the grapes maturation was delayed till July, when in a couple of weeks there were very high temperatures, almost a record. But after this, the season followed up with temperatures and humidity really lower than usual and this let the grapes develop a thicker skin and great acidities. This is the reason why, the several rains during the harvest didn't compromise too much the general quality. Medium Vintage.

Winemaking technique

Maceration for two hours, soft pressing, clarification with settling at 12°C. Racking and inoculation of selected yeasts and fermentation to a maximum temperature of 16°C.

Assemblages in steel tanks.

Bottled: June 2010

Enochemical characteristics

Alcohol: 12,06 % vol

Total acidity: 6.2

PH: 3.29

Enjoy to drink: very fresh wine, light aromatic, mineral with just a bit of roundy, soft taste from Chardonnay. Very easy to drink, enjoy it with crude fish or white fish in general.

