



CAMPO AL SALICE 2019



Designation: Bianco I.G.P. Verona
Grape Varieties: Pure Garganega
The Territory: Morainic Hills
Geographical Location: S. Giorgio in Salici (Sona) hill area
Altitude: 150 – 250 m.a.s.l.
Vineyard Exposure: Southwest
Soil Type: Calcareous of Wurmian origin
Training System: Simple Pergola
Average Age of Vines: 60 years – vieilles vignes
Planting Density: About 4500 vines per hectare
Harvest: Manual harvesting carried out in mid-October
Crushing: Gentle crushing of destemmed grapes
Fermentation: 20 days at a controlled temperature of 16 degrees
Aging: Stay for almost a year in steel, then aging for 8 months in the bottle.

ANALYTICAL DATA

Alcohol Content:13% Vol. **Total Acidity:**6,01 g/l
Residual Sugars:1,9 g/l **Ph:**3,18

Characteristics of the Vintage: Campo al Salice is born from a blend of native grapes on a one-hectare surface gently sloping on a morainic hill created by the Wurmian glaciation that has deposited, over millions of years, pebbles and small stones from which the vines, planted more than 50 years ago, transmit all the minerality and savoriness of this soil, with a constant undertone of white fleshed fruits that differentiate this typically Veronese wine from all others.

Unique and unrepeatable, it can only be born from this combination of terroir and the climate mitigated by the proximity of Lake Garda.

My way of working with commitment and professionalism in the vineyard and in the cellar, my desire to obtain wines of a strong personality, are the reason why I try to create and offer others a “unicum”.

The 2021 vintage was characterized by a very balanced climatic trend with a significant temperature variation between day and night.

The grapes had a gradual and constant maturation, occurred mainly through light rather than heat, which favored the accumulation of polyphenolic substances.

Organoleptic Examination: Straw yellow and crystalline color. To the scent, aromas of wildflowers, linden, orange blossoms, and white-fleshed fruits; on the palate, sensations of freshness combined with persistent notes of minerals, savoriness with a finish with light citrus notes that dissolve towards ripe yellow fruits.