



CAMPO AL SALICE

2022



Designation: Bianco I.G.P. Verona
Grape Varieties: Garganega 100%
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:** 6,05 g/l
Residual Sugars: 0,8 g/l **Ph:** 3,20

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.

The 2022 vintage was marked by hot, dry climatic conditions. A challenging growing season to manage, yet one that will be remembered for the exceptional health of the grapes.

Old vineyards, such as those planted with Garganega, achieved balance thanks to their deep root systems.

Organoleptic Examination: Bright, crystal-clear straw yellow in colour. On the nose, aromas of white-fleshed fruit emerge; on the palate, a pronounced freshness is complemented by persistent mineral and savoury notes, leading to a finish with delicate citrus hints that evolve into ripe yellow fruit nuances.

The acidity remains persistent and vibrant throughout.