



# MUCCHIETTO

## SOAVE

### Denominazione di Origine Controllata

### ORGANIC

#### VINIFICATION

After soft crushing of the grapes and light maceration on the skins for 12 hours, fermentation takes place in steel tanks with select yeasts at a controlled temperature between 14-15° C for about 15-20 days.

The wine stays on its lees for about 3 months and afterwards is stocked in stainless steel tanks.

#### TASTING NOTES

It has a bouquet that is reminiscent of chamomile, pineapple with notes of white flowers.

The wine shows further notes of citrus fruits, elder and sage.

On the palate it is fresh and well-balanced with a great acidity. It leaves an aftertaste of citrus fruits which is characteristic of the Garganega variety.

#### FOOD PAIRINGS

Great with a variety of fish and seafood dishes, mildly spiced chicken or white meat, fresh salads or just to be enjoyed by its own. Serving temperature: 10-12°C.

## Mucchetto

A gesture like Mucchetto represents a unique code. An Italian symbol, one that is unconventional and controversial, because the Italian way has no need to rely on stereotypes and clichés. This Italian way of being escapes definition, is something everyone seeks to replicate and yet is unattainable.

**Geographic Area**  
Soave Area

**Grapes/Blend**  
Garganega 100%

**Harvesting Period**  
Mid September

**Alcohol by volume**  
12,5%

**PH**  
3,02

**Total acidity**  
5,33 g/l

**Residual Sugar**  
3,64 g/l

