

GARGANEGA VENETO IGT

IOSE

THE VINEYARD, *the origin*

Vineyards trained in the Trentino pergola on medium-textured soils, located in a hilly area in Mossano. The average production is 80 quintals/ha with a yield of 70% in wine. Organic fertilisation, manual and mechanical mowing of weeds, optimized management of plant diseases, no irrigation.

THE WINE MAKING

The grapes are harvested and selected by hand in the first days of October. Fermentation takes place at a controlled temperature with maturation on the fine lees (*battonage*). The wine then rests partly in 5 hl wooden barrels and partly in steel barrels for about 12 months.

IMPRESSION

Straw yellow and intensity of aromas ranging from vegetal to fruity in the notes of yellow apple, lime and elderberry, and aromatic herbs. Citrine freshness and intense minerality, soft on the finish with notes of hazelnut. It is best appreciated at 12°C.

ALCOHOLIC STRENGTH 13% Vol.

SUGAR RESIDUE: 1,2 g/l



GRAPE

Garganega

BOTTLES PER YEAR

3.000

KIND OF WINE

White

ABOUT THE WINE

It is one of the most representative wines in terms of typicality, an aspect in which we believe a lot. It was born in a beautiful vineyard where the slopes and conformity impose a great human presence. The name: *lose*, in our dialect, means Giuseppe, the name of the person who first built the plant almost a century ago. In many years that particular vineyard has always been called *lose*, even today, completely renovated, with human affection we say to each other: "I'm going to *lose*"