



LAZARO 2015

GRAPEVINE: Garganega (100%)

SOIL: calcareous

YEAR OF IMPLANT: 1990

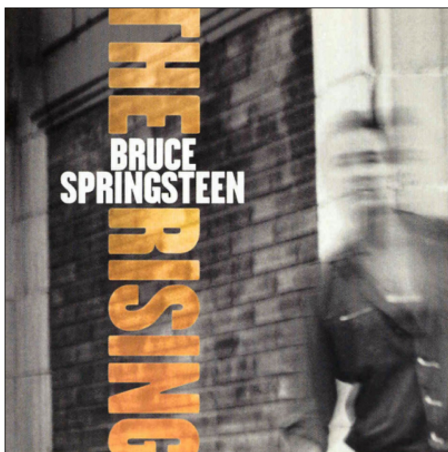
BOTTLES PRODUCED: 3,000

MANUAL HARVEST on 9/29/15.

PROCESSES: The grapes are subject to destemming and later undergo a two-months maceration on their skins in concrete barrels.

The fermentation occurs spontaneously in wooden barrels (ash wood) thanks to the grapes original yeasts, although the wine aging takes place in a marble barrel.

This wine was bottled on the 18th of August 2016, without any previous clarification nor filtration.



The picture on the label was extracted by the cover of Bruce Springsteen's "The rising" album.

ANALYTICAL DATA

ABV (Alcohol % by volume)	12,5%
Total dry extract	25 g/l
Total acidity	5,07 g/l
Volatile acidity	0,80 g/l
Malic acid	< 0,2 g/l
Lactic acid	0,89 g/l
Ph	3,40
Total sulphur dioxide	5 mg/l
Free sulphur dioxide	1 mg/l