



LAZARO 2017

GRAPEVINE: Garganega (100%)

SOIL: calcareous

YEAR OF IMPLANT: 1990

BOTTLES PRODUCED: 4000

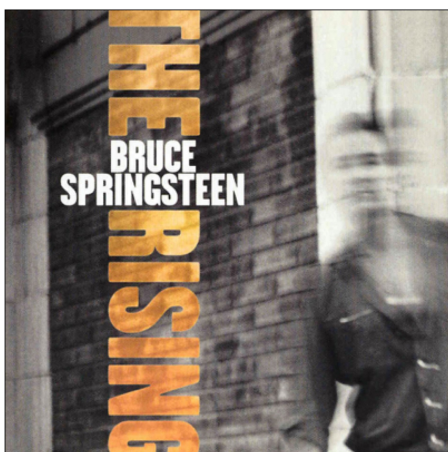
MANUAL HARVEST on 9/21/17.

PROCESSES: The grapes are subject to destamming and later

undergo a three-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 tank.

This wine was bottled on the 12th of September 2017, 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)	11,2%
Total dry extract	21,4 g/l
Total acidity	5,70 g/l
Volatile acidity	0,75 g/l
Malic acid	< 0,2 g/l
Lactic acid	0,81 g/l
Ph	3,23
Total sulphur dioxide	1 mg/l
Free sulphur dioxide	< 1 mg/l