

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.







Indicazione Geografica Tipica

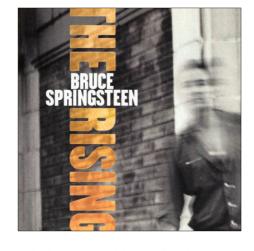
NON CONTIENE SOLFITI AGGIUNTI

Vino non filtrato, prodotto ed imbottigliato all'origine dall'Azienda Agricola Masiero Società Agricola Semplice Trissino - Vicenza - Italia www.verdugo.it - info@verdugo.it



750 ml **e**

Lotto 6/18 13,5% vol.



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	l mg/l
Free sulphur dioxide	< 1 mg/l