

## Ararat

Vino Bianco Italia



**Grape Varieties:** Garganega

**Vineyards:** The vineyards are located between 120 and 140 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

**Harvest:** The grapes are picked at the end of the harvest in October.

**Vinification:** The peculiarity of this wine is certainly in the long process of vinification and maceration on the skins of white grapes.

The grapes, crushed and destemmed, are cooled and left to ferment naturally until the sugars are completely transformed. The complete absence of sulfites from the beginning to the end of production also allows the spontaneous completion of malolactic fermentation.

At the end of fermentation, the skins, immersed in the wine, are left to macerate for several months in a Georgia clay amphora. This process contributes to greatly enriching the wine with all the components derived from the grapes, such as aromas, tannins and polysaccharides, making it unique and of great longevity.

Ararat, which is naturally stable from a protein and tartaric point of view, is bottled without final filtration, keeping its organoleptic heritage intact.

**Tasting notes:** Orange-yellow in the glass. It is characterized by a wide range of scents on the nose with notes of ripe fruit. Ararat offers the typical tannins of a red wine, but translated into a white wine.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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