



CÀ DEI MAGHI



Barabao Bianco

Vineyard

Place: Monte Santoccio Municipality Fumane
282 amsl - 45°32'47,77"N; 10°53'25.61E

Grape variety

Garganega.

Vine training

Simple pergola with an age of 40 years old.

Harvest

By hand in small boxes. Half of the grapes
are dried for 30 days,
the other half are harvested late.

Vinification

The drying grapes are harvested by hand
the first week of September, the other half
at the beginning of October. Fermentation
takes place in steel tanks, then the wine rests
there for 6 months before bottling.

Wine characteristics

Brilliant straw sun yellow. Intense, flowered
and spicy aroma. Full-bodied, round
and lasting flavour.

Pairings

Perfect with mushroom based first dishes
and tasty grilled fish.
Excellent with Risotto with Tastasal.

Prizes and awards

Barabao Bianco

89/100

GILBERT & GAILLARD