



Terra Gialla

Igp Bianco Veronese



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Viticoltore in San Mattia

“Her rapid gait echoed the rhythm of the thoughts that crowded her mind, as she walked swiftly through the shrubs and scents along the path. Passing the wall of tuff rock, she brushed against it and felt it crumble under her touch. She rubbed the yellow powder between her fingers and realised how strong yet fragile both she and it were.”

- **Vine species:** Garganega (100%)
- **Denomination:** Igp Bianco Veronese
- **Soils:** clayey, loamy, calcareous
- **Year planted:** 2006
- **Altitude:** 220m asl
- **Exposure:** east-south-east ridge
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 9000 kg
- **Harvest season:** end of September
- **Harvesting:** by hand, by selection
- **Temp. of fermentation:** 15°C
- **Duration of fermentation:** 20 days
- **Maceration:** prefermentation at 12°C for 24 hours
- **Fining:** 12 months in medium French oak barrels
- **Aging:** medium
- **Alcoholic content:** 13.0% vol
- **Colour:** light golden
- **Aroma (nose):** yellow peach, broom and aromatic herbs, pleasant citrus notes that recall the cedar
- **Taste:** energetic, sapid and remarkably fresh. Juicy yellow fruit and bitter almond.



Terra Gialla displays an intense golden hue, conferred by macerating the Garganega grapes for a few hours on their skins. Juicy notes of yellow peaches emanate from the glass, accompanied by floral, broom-like nuances. A citrusy hint of citron zest, a refreshing little bunch of herbal aromas (pennyroyal and marjoram in particular), and a sensation of toasted almonds complete the bouquet. Its flavour is clean and lively, with a marked tanginess and freshness that tend to have the upper hand over the wine's warm, alcoholic elements, making it supple and easy to drink. The limpid finish offers echoes of juicy yellow fruit and appealing hints of bitter almonds.

This wine's great freshness make it ideal for quite fatty foods, such as fried vegetables in batter, *soppressa* (Veronese salami), or a tasty, buttery risotto.