

*"The wine is named after Regolo Sartori's wife - Marani.
This wine is their "Super-Venetian" white."*



International Wine Competition

COMMENDED

2016 Annual International Wine Competition.

Dhall & Nash - Puneet Dhall

FAVOURITE OF THE MONTH

It has this unique funky edge and layered textures. You have to try it to understand!
- Puneet Dhall (August, 2016)



FERMENTATION

The hand-picked and carefully selected grapes are left to dry for at least 40 days in order to reduce water- and concentrate sugar content. The grapes are subsequently pressed and this is followed by a short skin maceration at low temperature. A part of the must is fermented in oak casks.

MATURATION

The wine is left to mature on its lees for 6 to 7 months for added texture, flavour and intensity and then aged in bottle for a minimum of 3 months.



GARGANEGA GRAPES RIPENING ON THE VINE



Italy
Veneto
Soave

SOIL TYPE

Stony, calcareous. Part of the vineyard is on volcanic soils.