



# San Mattia Bianco

IGP Veronese Bianco - BIO



Giovanni Ederle  
*Viticoltore in San Mattia*

*"It was the beginning of summer, and the breeze carried with it the scent of apricots and peaches ripening on the trees. She had returned home after a year, and now she stood looking down at her city from the top of the hill. So many things had changed, she had grown up. She adjusted the wide brim of her straw. She was back to stay."*

- **Vine species:** Garganega
- **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:** manual
- **Temp. of fermentation:** 15°C
- **Duration of fermentation:** 20 days
- **Maceration:** Skin prefermentation at 10°C
- **Fining:** stainless steel
- **Fining in the bottle:** at least 2 months
- **Maximum aging time planned:** 5/6 years
- **Alcoholic content:** 12% vol
- **Colour:** deep straw yellow
- **Aroma (nose):**fruity fragrance of apple and pears, apricots and peaches
- **Taste:** decisive freshness and good minerality



San Mattia Bianco is a still white wine made from Garganega grapes. It has a deep straw yellow color, with gleaming golden highlights. Its fruity fragrance is that of Golden Delicious apple and Bartlett pears, along with suggestions of apricots and peaches, and a minerality that reveals the limestone territory in which the grapes are grown. It is soft on the palate but well-balanced with decisive freshness and good minerality.

It is a fairly light wine, which is suitable for many types of food. Excellent with fish- and vegetable-based pasta dishes and with poultry.