

MELLIS

VINO BIANCO DA UVE APPASSITE



TECH

Vineyard: Located in Treiso in the est exposure at 380 metres above sea level.

Soil: Sandy soil with some clay and limestone.

Harvest: We usually pick up the grapes between 25th November and 10th of December, according to the climatic conditions of each year.

Fermentation: In stainless steel tanks for 4 weeks at a controlled temperature of 16-18 °C.

Ageing: In small oak barrels for 18 months and 12 months in bottle prior to release.

Characteristics: Deep golden yellow with an ethereal bouquet with hints of honey, liquorice and acacia flowers. Intensely sweet with a long finish of peach and toasted hazelnuts. Careful selection of the most suitable grapes after around 3 months ripening on the vine are the essential ingredients for this unique and complex wine. The best drinking temperature is between 13 and 18°C.

Average age of the vines: 20 years.



La Ganghija

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