

MONGARDA



GLERA
COLLI TREVIGIANI
I.G.T.

FERMO

A wine that rediscovers the ancient flavors of the past, when Ombra was drunk in the village taverns. Which is the result of minimal manipulation of the raw material to allow you to maintain authenticity up to the glass. The presence of sediment in the bottle testifies to its craftsmanship.

Blend of old differen vinyards with differnt exposition
Sud and Est exposition

Grape varieties
Glera and old indigenous grapes

Soil
Thin layer of clay on calcareous conglomerate rock and sandstone (Marcuola soil)

Harvest
Grapes harvested by hand and placed in small boxes

Vinification
Soft pressing with quality must separation
Static decantation of about 24 hours
Spontaneous fermentation in cement tanks.
Maturationin in cement tanks with batonnage
One decanting after malolactic fermentation and one in spring.
No filtration and no clarification.

Analitycal data	
Sugar residual	0 gr/l
Acidity	5,0 gr/l
SO2 tot	33 mg/l



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