



RAUDII GARGANEGA IGT

Raudii is the white wine that surprises: it balances freshness and aromas with the pleasure of a wine to be appreciated. Perfect for an important aperitif. With its name, Raudii pays homage to a battle of the Cimbri tribe, which was originally from the Lessini mountains surrounding Valpolicella. In fact, the motifs of the label reference symbolism present in Cimbri goldsmith art. Made with Garganega grapes, it has a straw-yellow colour, a joyously harmonious flavour that is delicately sweet, and a fine nose that recalls exotic fruit. Ideal paired with appetisers and pasta dishes with vegetables and fish. Serve at the table at 6 - 8 °C.

THE VINEYARD

Located in the foothills near Verona. Altitude 100 to 200 metres above sea level. Soil type: very varied, from limestone to clayey. Training system: double pergola. Age of producing vines: from 20 to 25 years. Load of buds per vinestock: 22. Planting density: 2,700 vines per hectare. Average yield per hectare: 90 hl.



GRAPES

100% Garganega



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

6-8 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: end of September. Crushing with destemming of the grapes, soft tank pressing. Fermentation without skins at controlled temperatures of 14 - 16 °C. Conserved in steel. Stabilisation: protein and tartaric.

PAIRINGS It goes well with appetisers and pasta dishes with vegetables and fish.

VINTAGE 2018

The current climate change is placing increasingly higher demands on the professional skills of winegrowers. Rain was abundant in 2018 from the spring on, requiring a great deal of effort on the part of the winegrowers to protect the vines' health, regulate the overproduction of certain grape varieties and choose the best bunches for the harvest. A clear qualitative difference was again noted in the vines of the hills, which unlike the vines growing in the plains below, were able to let the excess water run off thanks to the slope. The grapes on these vines

ripened perfectly, reaching a slightly lower sugar content than in previous years, but with a better degree of ripeness, balanced phenolic content and milder acidity.



TASTE WITH THE WINE MAKER
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