



Libello

Garganega IGT Veneto

Production Area: Hillside vineyards located in the municipalities of Gambellara and Montebello, Italy.

Grape Varieties: 90% Garganega, 10% Trebbiano di Soave

Harvest: The grapes are hand-harvested during the last weeks of September.

Maximum Yield: 10 tons per hectare.

Tasting Notes: Dry white wine with a straw yellow color. Intense aromas of exotic and tropical fruit, pink grapefruit, green apple, white flowers, acacia blossoms, almond, and a subtle mineral hint. On the palate, it is fresh with a pleasant softness, echoing tropical and mineral notes that enhance its savory character.

Alcohol Content: 12% vol.

Aging Potential: Best enjoyed young.

Serving Temperature: 6–8°C (43–46°F)

Pairing Suggestions: Ideal as an aperitif, with light appetizers and seafood-based first courses.

Bottle Size: 0.75 L

Curiosity: Three crosses among the vines, on the hill...

Il Libello is dedicated to a wartime tragedy that occurred on April 29, 1945, at the Menti family home. It was recounted by the parish priest of Montebello in a libello—a “little book.” The handwritten text is featured on the wine label as a tribute.