



## Nostra Historia

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### Vin Santo di Gambellara Doc

Natural fermentation, without added sulphites, not filtered, hand bottled.

*Production Area:* Tenuta Rivalonga, Selva di Montebello

*Grapes:* Garganega 100%

**Harvest:** Grapes are selected in the vineyard and pick up by hands in small boxes in september. Grapes are dry gently in winery until next february.

*Features:* Hand pressing is made with an old press machine and the juice is put in small wood barrels called "caratelli". The fermentation is natural, without use of selected yeasts. Wine rests for several years in the caratelli according to the old Vin Santo tradition. When it's mature, the wine is bottled by hand. Not filtered and without sulphites.

*Yield:* 8 tons per hectare

*Description:* Sweet wine with a shining gold colour with a intense and enchanting nose: dried apricot, raisin, candied fruit, hazelnut, walnut, caramel, vanilla, honey, liquorice ... Powerful, extremely balanced and elegant wine. Simply endless.

*Alcohol:* 13,5%vol.

*Serving temperature:* 12°C

*Best with:* Dried pastry, interesting with chocolat . Very good alone at the end of the meal.

*Bottle size:* 0,375 lt