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## El Buleto 2023

**Grape varieties:** Corvina

**Vineyards:** The grapes come exclusively from vineyards under biodynamic conversion.

**Soil:** Limestone and clay, altitude 180 metres a.s.l.

**Harvest:** Fresh grapes harvested by hand between the end of August and the first week in September.

**Vinification:** The red grapes are harvested by hand and pressed whole in a small press to obtain an amber-coloured must that is then fermented in concrete tanks. Refermentation takes place thanks to the addition of dried Corvina must. Non-filtered and sulphite-free.

**Description:** Straw-yellow in colour with amber reflections. Fine, lingering perlage. Intense on the nose, with pear and white flower notes blending with barely perceptible hints of crusty bread. Assertive, zesty and racy on the palate, with a mildly bitter, dry finish.

**Food pairings:** Excellent aperitif or as an accompaniment to meat and vegetable starters, salami and cheese. Ideal with shellfish, molluscs and fish dishes.

**Analytical data:**

Alcohol content: 12%

Sugars: 0.6 g/l

Total acidity: 6.57 g/l

pH: 3.08

Sulphite-free

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