



A good vine was extremely precious in the village of Mezzo; it was often illustrated in very big dimensions to show its value for the growers. Not only would its wine be offered at mass, but it also would be used as offering for the salvation of one's soul.

UNA STORIA AUTENTICA

A grape varieties which is best suited to the high altitudes of the Dolomite hills where, sheltered by mountains and woods, its characteristics of understated elegance have found a natural home.

This variety derives from the crossing of Weisser Riesling with Madeleine, created by Dr. Hermann Müller, director of the Wädenswill school in Switzerland in the late 19th century. It has found the ideal environment in the foothills of the Dolomites, where the porphyritic soils enhance its genetic heritage with incredible aromas. Its aromatic flair explodes in the hillside vineyards where the calcareous soils, the altitude and the strong temperature range characterising this valley favour the enhancement of aromas and freshness.



SERVING TEMPERATURE
10-12°C



ALCOHOL CONTENT
11.5%

PRODUCTION AREA

The soils of calcareous and porphyritic origin give an elegant minerality, well integrated by the floral aromas of the grapes and the aromas generated by the yeast during fermentation.

VINIFICATION

The grapes are harvested in late September, undergo cold maceration for 5-8 hours and are then pressed. The must, after natural cold settling, is fermented at a low temperature.

CHARACTERISTICS

The aromatic profile recalls the minerality of the limestone and porphyritic rocks of the area, with notes of flint, sage, and nettle well blended with the aromas of lime and grapefruit.

PAIRINGS

Fresh wine, it goes well with seafood appetizers and rice first courses.