



## **LAMATTA 2022**

Veneto IGT Tai Rosso Rosato Frizzante 12% vol

Grapes: 90% Tai Rosso, 10% Garganega

Skin contact: 6 days, spontaneous fermentation

Second fermentation in bottle, initiated by addition of frozen Garganega must

Aged 8 months in stainless steel

Bottles produced: 1100



## **NINA 2022**

Veneto IGT Garganega Pinot Bianco 11% vol

Grapes: 60% Garganega, 40% Pinot Bianco

Skin contact: 7 days

Spontaneous fermentation, no filtration, no clarification

Aged 7 months in concrete

Bottles produced: 3000



## **GARGANEGADE 2022**

Veneto IGT Garganega 11% vol

Grapes: 100% Garganega

Equal parts semi-carbonic maceration and 1 week skin contact

Spontaneous fermentation, no filtration, no clarification

Aged 7 months in concrete

Bottles produced: 2000



## **TAI ROSSO 2022**

Veneto IGT Tai Rosso 12% vol

Grapes: 100% Tai Rosso

Skin contact: 14 days

Spontaneous fermentation, no filtration, no clarification

Aged 7 months in concrete and fiberglass

Bottles produced: 3500



## **CAMPETTI 2022**

Veneto IGT Rosso 13% vol

Grapes: 60% Merlot, 20% Syrah, 20% Carmenère

Skin contact: 14 to 21 days, without temperature control

Spontaneous fermentation, no filtration, no clarification

Aged 10 months in concrete

Bottles produced: 2600