



**FERDI**  
Bianco Veronese  
IGT

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***Area of Production:***

Hillside vineyards of the Soave zone, east of Verona.

***Soil:***

Rocky, calcareous.

***Grape Variety:***

100% Garganega.

***Production Technique:***

Select hand-picked grapes are dried for 40 days to reduce water and concentrate sugar content and color. The grapes are then pressed, followed by short skin maceration at a low temperature. Part of the must is fermented in oak casks; the remainder, in stainless steel. The wine then matures on its lees for 6 to 7 months for added mouthfeel, flavor, and intensity. A minimum of 4 months bottle refinement follows.

***Characteristics:***

*Color:* Light gold.

*Bouquet:* Aromas of pears and apricots with subtle floral notes.

*Taste:* Rich, dry, and flavorful on the palate, with a long finish.

*Alcohol Content:* 13.5%.

*Total Acidity:* 5.3 g/l.

This voluptuous “Super White” pairs perfectly with pastas, grilled seafood, and aged cheeses.