

White Lava

Volcanic White Wine

A project born from **heroic viticulture on volcanic soils**. Ancient **Garganega** strains have developed a natural resistance to fungal diseases and **resistant vines**. One of the rare wines containing **Umami** - the fifth taste - enhancer of sophisticated dishes based on seafood, aged cheeses and tomato-based sauces.

Discovering Umami

A careful **cleaning of the grapes**, bunch by bunch, in the period leading up to grape harvest in order to have sorted and cleaned grapes, we remove everything that we believe don't need it. Meticulous separation of batches must before fermentation to guarantee the best organoleptic characteristics of White Lava. Skilful management of the **noble lees** as a natural antioxidant during stages of aging, allows a very **low intake of sulphites** for the conservation and finishing of the wines.

The importance of the method

It gives innovation to traditional winemaking; it underlines as the sum of many meticulous actions such as **cultivation on dark basaltic rocks** that naturally retain heat, to set up the **perfect moment of grape detachment**, the strict **process of the raw material, cooling system, noble lees, battonage**, allow us to develop the very sought Umami. Our wine is more natural and tastier for those who believe wine is not just a brand but aim to pleasure drinking wine.

Imagine tasting **a slice of lime with a pinch of Cervia salt**. Citrus scents ranging from cedar to tangerine, refined, original and explosive scents. It is perfect with savory aperitifs and throughout the meal. Alcohol 13.00%.

