



VILLA MEDICI

Primizia

BIANCO VERONA IGT

The serenity that surrounds these places



PROFILE

The name Primizia perfectly reflects its origin. It is made from the ripest and most aromatic grapes of each vintage. The result is a fresh, floral, well-rounded wine. A wine for young people or anyone who appreciates soft wines with high residual sugar.

OPPORTUNITIES FOR ENJOYMENT

Pleasant and drinkable, it is excellent for enjoying carefree moments with friends and loved ones. As a white, it is very flexible. The slightly sweet note makes it fitting for hors d'oeuvres and delicately flavoured dishes.

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

120 q/ha

HARVESTING PERIOD

Late August/September

VINIFICATION AND AGEING

Destemming and crushing. Gentle pressing with nitrogen saturation. Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days.

TASTING NOTES

 Straw yellow with green reflections

 Intense, aromatic, captivating

 Soft and pleasant, with flavours of exotic fruit



40% Bianca Fernanda (local Cortese clone)
25% Garganega
20% Trebbiano Toscano
10% Manzoni Bianco
5% Riesling Italoico



Serving temperature:
6° - 8° C



13 % vol

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