
LE FRAGHE TRACCIA DI BIANCO



Region: Veneto, Italy

Appellation: Veneto IGT, village of Camporengo

Grapes: Garganega

Farming: Certified organic

Age of vines: Vineyards were planted in 1992

Altitude, Aspect, & Soil Type: 190 M, S Facing, Morainic

Typical Harvest Time: Third and fourth week of September

Maceration & Fermentation: Whole cluster, no destemming, six hours maceration, controlled low temperature fermentation in cement using indigenous yeasts

Aging: Aged in 50 hL cement for nine months

Finishing: No fining or filtering

Notes from Oliver:

The Bardolino growing area is between the base of Lake Garda and the hills where Valpolicella is grown, not far from Verona in North-East Italy. Le Fraghe has been bottling their wines since 1984, but the family of Matilde Poggi, the owner, has been growing grapes in the region since 1881.

Garganega is the principal grape variety in Soave which is grown east of Verona, less than an hour from Le Fraghe, and is indigenous to the area. 'Camporengo' is the name of the place where the Garganega vineyard is located. This fresh, attractive white wine, bottled in the year following the vintage. The wine has a straw yellow color with green reflections; the slight veiling that shows when waving the bottle is represented by the fermentation yeast that rests inside the bottle. Mature fruity notes of white peach and apricot on the nose. Bottled under screwcap, which retains the varietal delicacy better than cork.