



## AZIENDA AGRICOLA MUSELLA

### Bianco Veronese 'Drago Bianco'

We've discovered a modern-day Garden of Paradise at Azienda Agricola Musella, not far from Verona. This inspiring biodynamic estate is a regional treasure, with some 1,000 acres of wild forestland, fruit and olive trees, and hillside vineyards dedicated to native grapes Corvina, Corvinone and Rondinella. Since 1995, the Pasqua Di Bisceglie family has worked to return this grand estate to its noble viticultural past. Musella's biodynamic credentials are serious. Certified by Demeter, the family works tirelessly to ensure that the natural beauty and health of their 60 vineyard acres remains in balance. Today, Musella wines are the true benchmarks for naturally made Valpolicella and Amarone.



**WINERY:** Azienda Agricola Musella

**WINEMAKER:** Enrico Raber

**ESTABLISHED:** 1995

**REGION:** ITALY • Veneto • San Martino Buon Albergo

**APPELLATION:** Bianco Veronese IGT

**BLEND:** 100% Garganega

**VINEYARDS:** A selection of fruit from young Garganega vines planted in the vineyard, 'Monte del Drago.' Soils are mostly white clay with "tufo," a gritty, porous limestone.

**AGE OF VINES:** 15 years

**WINEMAKING:** Hand-harvested in mid-August. Cold maceration for eight hours before pressing. Fermented on indigenous yeasts (pied de cuve) in tank, with natural temperature fluctuations during the cool autumn months. Extended lees contact. Aged in small tanks made of 'rosso di Verona' marble.

**TASTING IMPRESSIONS:** Aromas of red apples, lemon rind, almonds, light herbs. Medium-bodied, fresh; roasted and fresh apples, long.

**PAIRING SUGGESTIONS:** As an aperitif; with Italian burrata cheese on toast; smoked fish



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