

**VINO FRIZZANTE  
ROSSO****PRODOTTO IN ITALIA**

**Origin:** Campo vineyards in the municipality of Galliciano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Camporgiano, Galliciano.

**Average height above sea level:** 500 m

**Age of the vines:** 40-80 years

**Production bottles:** 2200

**Variety:** red blend with Sangiovese, Moscato d'Amburgo, Cilieggiolo, Bonarda and small amounts of Trebbiano and Malvasia.

**Alcohol:** 10.5% vol.

Made without added sulfites

**Vinification:** fermentation in tanks with maceration for 3-5 days, aging in steel. From spontaneous fermentation, it has not undergone any form of filtration or stabilization.



For some years now, in our project, we have added to Riesling the recovery of old vineyards in the Garfagnana region. **DranKante** is the second of the wines produced here. Unpretentious wine, in addition to being a perfect refreshing drink. Red fruit, fine bubbles, good ointment. In a region where there are no ties to exact varieties or historical appellations, grapes have always been grown in ancient vineyards passed down from generation to generation. And it is precisely this passage of generations, where everyone has added something of their own, that has shaped them, giving them a unique shape different from all their neighbors. Each vineyard becomes a surprise and a bet to understand the wines that will be produced to best express its grapes.

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy and in December with its own must.

**750 ml 10,5% Vol.**

**Viticultura eroica tra la montagna e il mare.**

