



**From the hills of Lake
Maggiore
The wines of Verbanò varesino**

san quirico

White wine igt ronchi varesin

Production area:

Hills of southern Varese Verbanò at Angera in the locality La Rotonda and at Ranco in the locality Caravalle facing south, southwest. Altitude of 250 m above sea level.

Vines:

Chardonnay, Trebbiano Toscano and Bussanello.

Culture system:

Renovated branch, green cover, limited fertilization.

Parameters of production:

Maximum production: 9 tonnes/ha, thinning, harvesting choice, short maceration, fermentation at controlled temperature, coexistence on the lees in stainless steel until spring.

Analytical parameters:

Min. natural alcohol content: 12,50% vol.
Acid value of 5.5‰
Minimum net dry extract: 16‰.

Characteristics:

Straw yellow color gives off floral aromas with notes of exotic fruits. It's particularly fresh, of character and long length.

Serving temperature:

14°

Serve with:

It proves suitable for fish both freshwater and sea and white meats.

Typical dish:

"Pergamena di lavarello al S. Quirico"
"Risotto con perle di lavarello del Lago Maggiore al S. Quirico".

the origin of the name

San Quirico is the highest hill of Angera and includes a chapel on its summit, goal of devotional processions. There could be no better name for a wine-wishing of recent creation that combines within itself the appeal to tradition and quality.

the link with the local art

The face of a boy was discovered in a church in the village of Capronno. The recent hypothesis suggests that these appearances may belong to the patron saint of Angera, San Quirico, who was martyred at a young age.

popular saying

In the area of "MÜ", the fishermen's neighborhood, where many nets were sold and put out to dry. "I rearün e le reàa, i tremacc e i rearin dei burcell. It was fishing with tremac perch, with rearin bleak". (From a news angerese).