



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

verboso bianco

**Lively white wine igt ronchi
varesini**

Production area:

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

Vines:

Chardonnay and Bussanello.

Culture system:

Renovated branch, green cover, limited fertilization.

Parameters of production:

Maximum production: 9 tonnes/ha, thinning, harvesting choice, short cold maceration, maceration shrewd and dynamic temperature-controlled fermentation to enhance the fragrance.

Analytical parameters:

Min. natural alcohol content: 12% vol. Acid value of 5.5‰

Minimum net dry extract: 17‰.

Characteristics:

Straw yellow color gives off intense floral aromas and gentle. It is cool, nice, with good character and persistence.

Serving temperature:

14°

Serve with:

Accompanies fish dishes and white meats; it is also served as an aperitif wine.

the origin of the name

It's one of the etymological origins of the Latin name Verano; it means "from the different and easy converse" or dialects of the inhabitants of the lake, "Multis verbis" or "verbose" people.

geography and climate

From a cartographic classic of Lake Maggiore or Verano it sees, in its configuration, the image of a man's leg from the knee slightly curved. From reading a guide published in 1870 shows that the basin of Verano was, at one time, a large lagoon; the continuous evaporation of such a vast area of water influence in the scorching heat and temper the harshness of the climate.

the link with the local art

From the same guide cited above reads as follows: manifest evidence of "mite aere e dolce clima" yet the fact that these shores and hills, and in the past had been fruitful and flourishing olive groves; they still maintain large crops of vineyards that give good fruit and generous: the vineyards of Rocca of Angera can be compared with the most famous of Piemonte