



1925

ITA

MONTECI

Pescantina

Pompea Vineyard

Lat: 45.524675°

Long: 10.876839°

Height: 148 m a.s.l.

Exposure: North - South

Slope: absent

Morphology: fluviglacial front plain

Geology: Low-energy

glacio-lacustrine deposits

International soil classification

(WRB 2014): Chromic Skeletic Eutric

Luvisol (Arenic, Cutanic)

The Pescantina Terroir: soil, climate and grape

From a morphological point of view, the area stands on a thin stratum of soil consisting of earth material and selicious-clayey detritus.

This stratum usually appears compact but sometimes it can also be sandy. It rests on a further stratification consisting of gravel and pebbles originating from detritus brought by the flow of the Adige. In the deeper layers it is possible to find a formation from the mesozoic age featuring compact tuff and basalt.

The climate is mainly continental, not affected by Lake Garda influence.

The Lessini mountains to the North protect the village from the cold "tramontana" winds. The vines in this area are suited for the production of varieties such as Pinot Grigio DOC delle Venezie, Merlot and Cabernet.

The Monteci Vineyards in the Pescantina area

The Monteci vineyards are situated on ancient fluvial bars of the River Adige (100 m a.s.l.), where the material consists of gravel, sand and limes. The morphology is a rolling plain in type and its soils are sand loams (sand 50-70%) and very gravelly at depth (> 80-90 cm), thus preventing the roots of the vines from descending very far. These are very manipulated and leached soils with a moderate calcium carbonate content (2-5%). The drainage is good.

The Pompea Vineyard is situated along the banks of the River Adige and enjoys a mild climate cooled by the breezes from nearby Mount Baldo. In this vineyard Pinot Grigio DOC delle Venezie is grown using the guyot system. From strong variations in temperature ensured by the proximity to the River Adige results a particularly aromatic wine.



www.monteci.it