



Garganega Veronese

IGT



GRAPE VARIETY

100% Garganega



PRODUCTION AREA

Hillside vineyards in the village of Illasi, province of Verona. Altitude 175 m a.s.l., North-East and South aspect. Pergola Veronese training system. Alluvial soil with skeletal material. Yield approx. 120 q/ha.



HARVEST

Harvest carried out in september upon reaching optimal technological ripeness. hand-harvested into bins, with subsequent resting in a refrigerated cell at 5°C to preserve the variety's typical aromas and scents.



VINIFICATION

The grapes are stripped, soft pressed and fermented in stainless steel tanks, at a controlled temperature of between 16 and 18°C, to preserve their freshness and intense flavour.



ALCOHOL CONTENT

12 % Vol.



COLOUR

Straw-yellow with greenish reflections.



AROMA

Floral bouquet with sensations of hawthorn and white-fleshed fruit.



FLAVOUR

Fragrant, balanced palate.



PAIRINGS

An excellent wine for aperitifs and fresh first courses.



SERVING TEMPERATURE

8°C – 10°C.