



Classification: IGT Bianco Veronese

Typology: Garganega 100%

Number of bottles produced: 5.000

Area of production: Lazise (Verona - Italy)

Altitude: 100 meters above sea level

Vineyards: Costabella, Le Coste

Yield: 80 qls per hectare

Growing system: guyot

Planting rate: 6.000 vines per hectare

Harvest period: first ten days of October, by hand and placed in small crates

Fermentation: stainless steel vats

Fermentation temperature: 16-18°C

Length of fermentation: 20 days

Ageing: 3 months "sur lies" at 8°C

Bottling period: February

Alcohol percentage: 12,5% by vol.

Acidity: 6,7 g/l

Ph: 3,21

Sugar: 0,60 g/l

Net dry extract: 21 g/l

ORGANOLEPTIC REPORT

Color: bright and clear, with delicate shades of straw yellow.

Bouquet: intense scents of fresh white fruits, which is a typical expression of Garganega grape.

Taste: at first soft and pleasantly drinkable with a fresh tasty balance. Fine, elegant, the finish is elegant and adequately persistent, closing with a coherent nose-mouth correspondence.

Serve at: 6-8°C

Enjoy with: as an aperitif with finger food, with risotto or pasta with vegetable sauce, with fish, with pizza.