

# Garganega Veronese I.G.T.



<b>Type of soil</b>	Rich in skeletal material, typical of the Morainic Hills.
<b>Grape variety</b>	Garganega 100%
<b>Harvest</b>	September.
<b>Yield per Hectare</b>	70 HL
<b>Vinification</b>	Maceration on the skins at a low temperature for 12/24 hours, 50% is fermented and aged in barriques, the other 50% aged in steel barrels for 5/6 months.
<b>Colour</b>	Straw yellow.
<b>Aroma</b>	Acacia flowers, white fruit, peach and apple.
<b>Tasting notes</b>	Soft, balanced by a fresh acidity with citrus notes of pineapple and grapefruit.
<b>Serving suggestion</b>	First courses, white meat, fish.
<b>Serving temperature</b>	8°C - 10°C
<b>Alcohol Content</b>	12.5% vol.