

# Garganega Veronese I.G.T.



<b>Type of soil</b>	Rich in skeletal material, typical of the Morainic Hills.
<b>Grape variety</b>	Garganega
<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. The 50% is fermented and aged in barrique, the other 50% aged in steel barrels for 5/6 months.
<b>Country of origin</b>	Produced and bottled in Italy
<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 a citrus hints of pineapple and grapefruit.
<b>Serving suggestion</b>	First courses, white meat, fish.
<b>Serving temperature</b>	8°C - 10°C
<b>Alcohol by volume</b>	12,5% vol.
<b>Italian environmental labelling</b>	<b>VETRO - GL71*</b> <b>TAPPO FOR51 - CAPSULA C/PVC90*</b> RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
<b>Nutritional values</b>	Under preparation  Contains sulphites