

PINOT GRIGIO GARGANEGA GARDA

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

The grapes of Pinot Grigio and Garganega are separately pressed as they have different maturation time and lightly macerated on the skins for 4-8 hours at 6-7 °C. Fermentation takes place in stainless steel tank at controlled temperature of 18 °C. Then the product is blended and stocked in steel tanks before bottling.

WINEMAKER'S NOTE

This blend aims to display an international style whilst maintaining the highly appreciated taste characteristics of a typical Veronese wine. The grape mix makes it unique. Unusual and interesting. On the nose it displays citrus-like notes and hints of acacia; on the palate, it has good acidity, with suggestions of pears and Rennet apples. Flavor floods your palate and it has a pleasing, persistent finish.

FOOD PAIRINGS

To sip as an aperitif or to match delicate pasta dishes, white meats or fish and seafood. To be served at 10-12° C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area
Garda

Alcohol
12%

Grape/Blend
Pinot Grigio 51%
Garganega 49%

PH
9.00

Total acidity
5.55 g/l

Harvesting Period
Mid September

Residual sugar
6.90 g/l