

GARGANEGA GARDA

DOC



Grape varieties

Garganega

Winemaking

The harvest usually starts during the first week of September.

Once they have been moved to the winery the grapes are destemmed and gently pressed. Then follows the cold clarification of the must.

Fermentation takes place in stainless steel tanks, at controlled temperature. The wine remains on its fine lees approximately 4 months before bottling.

Tasting notes

Pale yellow with greenish highlights, brilliant. Lightly fruity and aromatic on the nose. It tastes sapid, pleasant and balanced.

Food pairings

It perfectly combines with asparagus, eggs, risotto and seafood. Excellent as an aperitif.

Serving temperature

10° - 12° C

Alcohol

12,50% vol.