



## GARGANEGA VERONESE IGT

Garganega is a wine with a delicate, fruity bouquet that contains hints of exotic fruit. Pleasant taste, harmonious with gentle hints of citrus fruit. Good as an aperitif, excellent with appetisers and starters: risottos, fish-based dishes, white meat, poultry and rabbit. Exquisite with vegetables and light omelettes. Its contrast with fresh cheese is very pleasant ... it just has to be tasted!

**PRODUCTION AREA:** Bardolino Classico (municipalities of Garda, Costermano and Bardolino).

**GRAPE VARIETY:** Garganega.

**VINE TRAINING SYSTEM:** Traditional Verona pergola and Guyot.

**GRAPE HARVESTING:** By hand, starting from mid-September.

**PRODUCTION METHOD:** Gently crushed, with controlled-temperature fermentation of the must.

**AGEING:** In steel vats.

**COLOUR:** Light straw.

**BOUQUET:** Fruity with hints of citrus fruit.

**FLAVOUR:** Pleasant with hints of fruit.

**ALCOHOL BY VOLUME:** 12.5% vol.

**SERVING TEMPERATURE:** 10 - 12 °C.