



GARGANEGA VERONA IGT

Garganega is the queen of white Veronese grape varieties, typical of Soave.

Colour: straw-yellow with greenish reflections.

Bouquet: fine, with delicate notes of white fruit, lightly floral. Taste: medium-bodied, harmonious, fresh, combining freshness with a final note of bitter almond, typical of the Garganega grape variety.

THE VINEYARD

Located in the heart of the Soave area, on foothills 80 metres above sea level with soils of volcanic origin. Grassed vineyard. Training system: modified Veronese pergola. Age of producing vines: 20 to 30 years. Load of buds per vinestock: 22. Planting density: 2,500 vines per hectare. Yield per hectare: 84 hl.

FOOD PAIRINGS

It pairs well with appetisers and pasta dishes with vegetables and fish.

VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.



GRAPES:

100%

Garganega



STYLE:

dry white wine



BOTTLE:

750 ml



SERVING

TEMPERATURE:

10° | 12° C



ALCOHOL

12,00% vol

PRODUCTION

HARVEST: late September. Crushing with de-stemming of the grapes, and soft membrane pressing. Fermentation without skins at a controlled temperature of 14-16 °C, then steel. Stabilisation: protein and tartaric.