



## GARGANEGA VERONA IGT

Garganega grapes have a straw-yellow colour just like the semi-dry wine they produce. With aromas of flowers and white fruits, the wine has a fine, fresh and joyfully harmonious taste with exotic nuances.

### THE VINEYARD

Located in the foothills area near Verona. Altitude from 100 to 200 metres above sea level. Soil type: very varied, from limestone to clayey.

Training system: double pergola. Age of producing vines: 20 to 25 years. Average yield per hectare: 90 hl.



#### GRAPES

100% Garganega



#### TYPE

Dry white wine



#### FORMAT

750 ml



#### SERVING TEMP.

8-10 °C



#### ALCOHOL CONTENT

12% vol

### PRODUCTION

Hand-picked at the end of September. Crushing with de-stemming of the grapes, and soft membrane pressing. Fermentation without skins at controlled temperatures between 14-16 °C. Conservation in steel. Stabilisation: protein and tartaric.

**PAIRINGS** Ideal with appetisers, excellent paired with vegetarian first courses or delicate fish-based second courses.

### 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.



**TASTE WITH THE WINE MAKER**  
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