



Garganega VERONA

Cold fermentation for about 20 days with must and flower to preserve the color, aromas and scents of a vine that has always been present in the Valpolicella valleys.
The garganega.



VINEYARD: Vineyards in
The classic-historical area of Valpolicella.



GRAPE VARIETIES: Garganega 100%.



ALCOHOL: 12,0 % vol.



VINIFICATION: In temperature controlled
steel.



MATURATION: Steel.



COLOR: Straw yellow.



SMELL: Almond, white flowers.



TASTE: Harmonious, fresh and velvety.



SERVICE TEMPERATURE: 7° C.



RECOMMENDED WITH: First courses of fish,
white meats fresh cheeses.



BOTTLE: 750 ml

