

## Garganega Verona Igt



The Garganega grape has found its ideal terroir and climate in the province of Verona, where it expresses its full potential. The scent reminds us of fresh newly grown white field flowers, accompanied by balsamic notes. The taste has the elegance typical for the vineyard.

### Grape Varieties

100 % Garganega

### Vineyard (geographical position and characteristics)

The vineyards are located in the province and have an average age of 10 to 30 years. The hilly landscape, rich in mineral substances, is mostly clay.

### Vinification

The vinification process starts as soon as the grapes are brought to the cellar: after soft pressing, the next step is cold maceration on the skins where the grapes are pressed by soft squeezing. The must is fermented at a temperature between 16 and 18 degrees to conserve the typical floral character.

### Garganega & Cuisine

Ideal as an aperitif or with fresh dishes.

**Serving temperature:** 10-12 °C

**Alcohol:** 12% vol.

