

'EGA GARGANEGA VERONESE

INDICAZIONE GEOGRAFICA TIPICA



Grape variety Garganega.

Location and characteristics of the vineyard From grapes of the vineyards in the municipality of Sona and Castelnuovo del Garda, province of Verona.

Average altitude and composition The hills are located at 100/150 meters above sea level, of morainic origin with calcareous, clayey, gravelly, sandy soil.

Training system Guyot.

Harvest First ten days of October.

Vinification Soft pressing, fermentation in steel tanks at controlled temperature.

Organoleptic description Pale straw. Pronounced intensity with floral and fruity aromas such as honeysuckle, blossom, apple, pear, citrus, peach, apricot and tropical fruit. Dry, with medium acidity and light body. The flavor remains true to the nose. Long finish. Drink it now, enjoy it with on your summer terrace with friends. Excellent.

Vol. 12,5%.

Pairing Excellent refreshing aperitif, it goes well with savory appetizers and croissants, pasta, and lake fish.

Serving temperature 8°C - 10°C (46°F - 50°F).


750 ml

MONTE DEL FRÀ
AZIENDA AGRICOLA