

COLOMBARA VERONESE GARGANEGA

INDICAZIONE GEOGRAFICA TIPICA



Grape variety Garganega.

Location and characteristics of the vineyard The Colombara vineyard is a vineyard of deep character. Entirely terraced, it is located in Oliosi, a small hamlet in the municipality of Castelnuovo del Garda located southeast of Lake Garda.

Average altitude and composition The hill is located at 100/200 meters above sea level, and is of morainic origin with limestone and clay soil.

Training system Pergola.

Harvest At the moment of complete ripening of the grapes (normally in the first ten days of October), the over-ripening branch is cut off. After waiting about two weeks, the manual harvest is carried out.

Vinification The grapes are crushed, de-stemmed, and immediately cooled for a short cold maceration with the skins. This is followed by static decanting of the must and fermentation at controlled temperature. After bottling, the wine is aged in the bottle for at least 10 months before being offered for sale.

Organoleptic description Deep gold. Medium intensity with aromas of peach, apricot, chamomile, licorice, vanilla. It adds wet stones, ginger and honey. Dry with medium acidity, medium alcohol, medium body and pronounced flavor intensity. Floral, spices, stone fruit, a gentle vanilla touch with a long finish. Drink now and it has potential for more than 5 years. Amazing.

Vol. 13%.

Recommended pairing Excellent with oven-cooked, glazed and marinated white meats. Delicious with medium-aged blue cheeses. It will surprise you with foie gras and truffle. Also extremely charming when enjoyed by itself.

Serving temperature 12°C - 14°C (53°F - 57°F).

