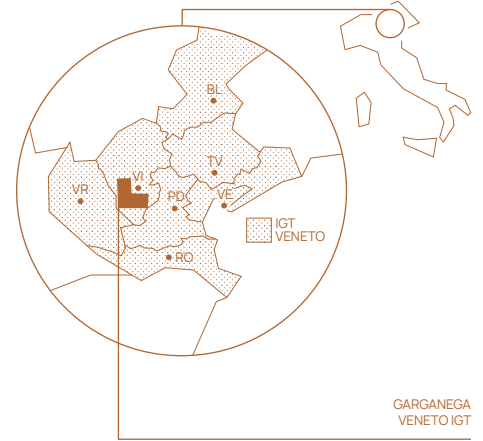




This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.



	<p>SIGHT</p> <p>Pale yellow with greenish reflexes.</p>	<p>SMELL</p> <p>Enveloped in the exotic allure of tropical fruit aromas, alongside the zesty essence of lime.</p>	<p>TASTE</p> <p>An exquisite fusion unfolds as exceptional minerality intertwines harmoniously with the luscious, fruit-laden body of the wine.</p>	 <p>Fresh - Acidic</p> <p>Mature - savoury</p> <p>Astringent</p> <p>Well-rounded</p> <p>Sour</p> <p>Sweet</p> <p>Body</p> <p>Flavor intensity</p> <p>Finish</p>
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TECH INFO	<p>ORIGIN</p> <p>On the hillsides of the area of Montebello</p>	<p>AVERAGE AGE OF VINES</p> <p>30 years</p>
	<p>SOILS</p> <p>Volcanic soil rich in basalts</p>	<p>HARVEST</p> <p>First week of October.</p>
	<p>GRAPE VARIETY</p> <p>Garganega 100%</p>	<p>WINEMAKING</p> <p>The grapes are fermented in stainless steel at 16 °C.</p>
	<p>TRAINING SYSTEM</p> <p>Pergola Veronese</p>	
	<p>ALTITUDE</p> <p>150-180 m. a.s.l.</p>	
	<p>ASPECT</p> <p>S - SW</p>	

ANALYTICAL CHARACTERISTICS	<p>ABV</p> <p>12%</p>	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, this wine displays delicate notes of apple, citrus, peach and flint stone. The palate is dry, with a crisp acidity and sapidity that makes the sip very tasty.</p>
	<p>SUGAR RESIDUAL</p> <p>4.2 gr/lit</p>		<p>SERVING</p> <p>At 10-12 °C</p>
	<p>TOTAL ACIDITY</p> <p>6 gr/lit</p>		<p>PAIRINGS</p> <p>Perfect with tomato sauce pasta, carbonara, delicate seafood.</p>
			<p>VOLUME</p> <p>e 750 ml</p>

