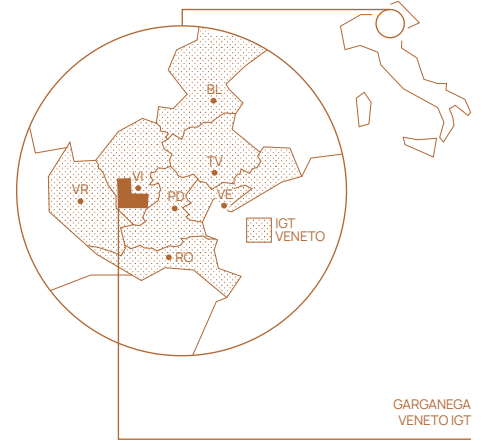

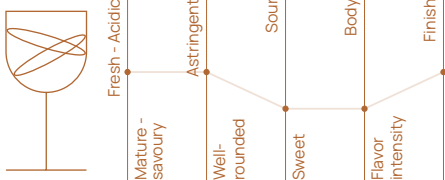


This range of wine is the ambassador of the Venetian authenticity, modern wines with a long tradition.



GARGANEGA
VENETO IGT

	<p>SIGHT Pale yellow with greenish reflexes.</p>	<p>SMELL Enveloped in the exotic allure of tropical fruit aromas, alongside the zesty essence of lime.</p>	<p>TASTE An exquisite fusion unfolds as exceptional minerality intertwines harmoniously with the luscious, fruit-laden body of the wine.</p>	 <p>The diagram shows a wine glass icon on the left. To its right is a line graph with 'Fresh - Acidic' at the top and 'Mature - savoury' at the bottom. The graph has five vertical markers: 'Astringent', 'Well-rounded', 'Sweet', 'Body', and 'Finish'. The line starts high at 'Astringent', dips at 'Well-rounded', rises at 'Sweet', dips at 'Body', and rises again at 'Finish'.</p>
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TECH INFO	<p>ORIGIN On the hillsides of the area of Montebello</p>	<p>AVERAGE AGE OF VINES 30 years</p>
	<p>SOILS Volcanic soil rich in basalts</p>	<p>HARVEST First week of October.</p>
	<p>GRAPE VARIETY Garganega 100%</p>	<p>WINEMAKING The grapes are fermented in stainless steel at 16 °C.</p>
	<p>TRAINING SYSTEM Pergola Veronese</p>	
	<p>ALTITUDE 150-180 m. a.s.l.</p>	
	<p>ASPECT S - SW</p>	



ANALYTICAL CHARACTERISTICS	<p>ABV 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 4.2 gr/lit</p>		<p>SERVING At 10-12 °C</p>
	<p>TOTAL ACIDITY 6 gr/lit</p>		<p>PAIRINGS Perfect with tomato sauce pasta, carbonara, delicate seafood.</p>
			<p>VOLUME e 750 ml</p>