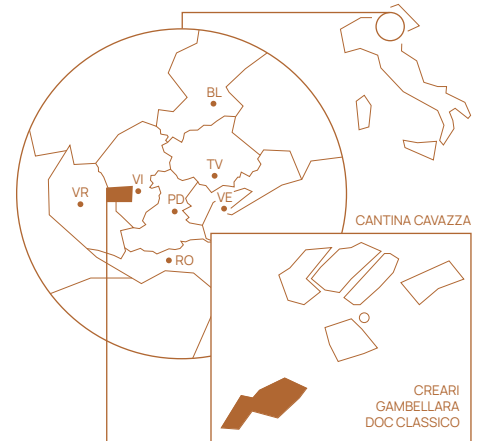


*Monovarietal Garganega,  
highlighting the peculiarities  
of the Creari sub-area.  
Maceration on skins and ageing  
on lees add complexity to the wine.*



	<p><b>SIGHT</b></p> <p>Goldish yellow.</p>	<p><b>SMELL</b></p> <p>Matured fruits, ripened to perfection, intertwine with nuanced notes of spice.</p>	<p><b>TASTE</b></p> <p>Complex wine, high intensity of fruit and mineral aromas.</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><b>ORIGIN</b></p> <p>The name originates from the Creari vineyard.</p>	<p><b>YIELDS</b></p> <p>56 hl/ha</p>
	<p><b>SOILS</b></p> <p>Limestone.</p>	<p><b>AVERAGE AGE OF VINES</b></p> <p>30 years</p>
	<p><b>GRAPE VARIETY</b></p> <p>Garganega 100%</p>	<p><b>HARVEST</b></p> <p>Late harvest on the second half of October. The selected grapes are harvested manually in crates.</p>
	<p><b>TRAINING SYSTEM</b></p> <p>Pergole Veronese</p>	<p><b>WINEMAKING</b></p> <p>The selected grapes are destemmed and crushed in the press, filled with inert gases at controlled temperature. Here the grapes remain in contact with the skin for 48 hours before pressing.</p>
	<p><b>ALTITUDE</b></p> <p>240 m. a.s.l.</p>	<p><b>MATURING AND AGING</b></p> <p>The fermentation is in stainless steel and the maturation is in cement for 6 months on the lees with frequent battonage, before bottling. After that, it ages in bottle for one year before release.</p>
	<p><b>ASPECT</b></p> <p>SW</p>	
	<p><b>SURFACES</b></p> <p>2 ha</p>	
	<p><b>VINE DENSITY</b></p> <p>3,800 vines per hectare</p>	

ANALYTICAL CHARACTERISTICS	<p><b>ABV</b></p> <p>13%</p>	ORGANOLEPTIC PROPERTIES	<p>Medium yellow, this wine is multilayered, displaying exotic fruits notes such as pineapple, mango and peach alternate with hints of citrus. Very intense flavours of custard, saffron, marzipan, dried white flowers complete the olfactory profile. The palate is dry, full bodied and intense with bright acidity and high fruit concentration of exotic fruits that lengthens the aftertaste.</p>
	<p><b>SUGAR RESIDUAL</b></p> <p>2.5 gr/ltr</p>		<p><b>SERVING</b></p> <p>At 13 °C</p>
	<p><b>TOTAL ACIDITY</b></p> <p>5.6 gr/ltr</p>		<p><b>PAIRINGS</b></p> <p>Perfect with fusion or ethnic dishes like curry chicken, lake fish, roasted turkey, aged cheeses.</p>
			<p><b>VOLUME</b></p> <p>e 750 ml</p>

