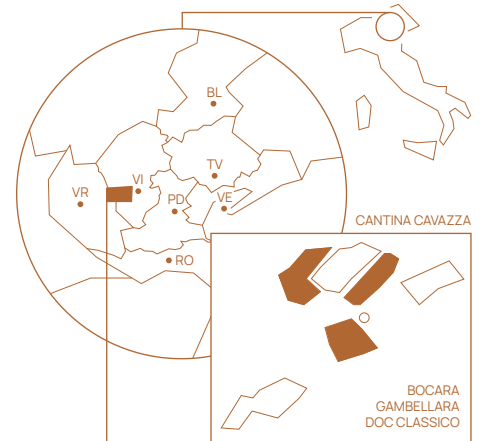


*100% Garganega, this is a pure expression of the volcanic hills within the Gambellara DOC. From "Bocara" one of the first vineyard purchased by the Cavazza family, a Garganega wine showing a lovely blend of fruit and mineral-volcanic notes.*



	<p><b>SIGHT</b></p> <p>Pale yellow with golden reflexes.</p>	<p><b>SMELL</b></p> <p>Aromas of exotic tropical fruits intertwined with delicate elderflower notes.</p>	<p><b>TASTE</b></p> <p>The tropical aromas seamlessly intertwine with subtle mineral undertones.</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 Bocara vineyard, in Selva di Montebello, in the heart of the classic region of Gambellara DOC.</p>	<p><b>VINE DENSITY</b></p> <p>3,000 vines per hectare</p>
	<p><b>SOILS</b></p> <p>Volcanic soils, rich in basalt.</p>	<p><b>YIELDS</b></p> <p>63 hl/ha</p>
	<p><b>GRAPE VARIETY</b></p> <p>Garganega 100%</p>	<p><b>AVERAGE AGE OF VINES</b></p> <p>25 years</p>
	<p><b>TRAINING SYSTEM</b></p> <p>Pergoletta Veronese and Guyot</p>	<p><b>HARVEST</b></p> <p>Manual harvest in crates on the second half of September.</p>
	<p><b>ALTITUDE</b></p> <p>150 m. a.s.l.</p>	<p><b>WINEMAKING</b></p> <p>The grapes are sorted, de-stemmed and then gently pressed in an inert environment with temperature control. The juice is fermented in stainless steel and the wine is matured in concrete for 4 months before being bottled.</p>
	<p><b>ASPECT</b></p> <p>SW</p>	
	<p><b>SURFACES</b></p> <p>6 ha</p>	

ANALYTICAL CHARACTERISTICS	<p><b>ABV</b></p> <p>12,5%</p>	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, this wine displays the characteristic notes of the Garganega: lemon, white peach, acacia flowers and the distinctive note of flint. The palate is bone dry, with a crisp acidity, well balanced by the juicy taste of peach and lemon. The sapidity at the end support the sip and lingers with notes of sweet almonds.</p>
	<p><b>SUGAR RESIDUAL</b></p> <p>3.5 gr/lit</p>		<p><b>SERVING</b></p> <p>At 10-12 °C</p>
	<p><b>TOTAL ACIDITY</b></p> <p>5.8 gr/lit</p>		<p><b>PAIRINGS</b></p> <p>Perfect with seafish risotto, it pairs very well with vegetables soups, grilled fish, ethnic food such as Japanese or Thai.</p>
		<p><b>BOTTIGLIA</b></p> <p>e 750 ml</p>	

