



Region: Veneto-Italy

Grapes variety: Garganega 100%

Soil type: Basaltic from Volcanic origin

Vine training system: Guyot

Vine age: 35 years

Harvest: Middle of September

Maceration: 4 hours with skin contact

Aging: Stainless steel tanks minimum of 6 months on lees, minimum of 2 months in the bottle

Alcohol: 12,5% Vol.

Appearance

Brilliant and intense yellow yet light and fluid

Aroma

Good intensity and complexity, with chamomile and field flowers scents which leave room for balsamic notes of elder and lime; fresh and delicate finish note

Taste

Dry on the palate, with a fine balance between acidic and soft parts. Good minerality. The remarkable flavor makes the taste long and persistent

Final Consideration

To drink even young, finds its utmost expression after 2/3 years benefiting from refining in the bottle

Food Pairing

Great as an aperitif, to be combined with fish starters, vegetable dishes and white meats