



PRODUCTION AREA

Municipality of Colognola ai Colli (Verona).

TYPE OF SOIL

Silty clay loam with tufaceous profiles.

VINEYARD ALTITUDE

200 m a.s.l

GRAPES

Garganega 90% - Trebbiano Soave 5% - Chardonnay 5%.

AGE OF VINES

20 years.

TRAINING SYSTEM

Guyot and Pergola.

VINE DENSITY

4,000 - 8,000 vines per ha.

YIELD

120 q. ha.

VINIFICATION

In steel at a controlled temperature. **Harvest:** by hand in bins. **Pressing:** soft in reduction using nitrogen, with cold maceration for 2 hours. **Fermentation:** alcoholic non-malolactic at low temperature with selected yeasts. **Bâtonnage:** in stainless steel with special mixers until April/May. **Stabilization:** cold physical.

AGEING

In steel at low temperatures.

QUANTITY PRODUCED

80,000 bottles approx..

ORGANOLEPTIC EXAMINATION

Colour: straw yellow with greenish reflections. **Aroma:** fresh floral hint of white wine flowers and elderberry, mild white ripe fruit like apple and pear. **Flavour:** semi-dry and fairly warm with sustained but well balanced acidity, pleasant almond aftertaste.

ALCOHOL

12,50% Vol.

ACIDITY

5,90 g/l.

RESIDUAL SUGAR

4,5 g/l.

PAIRING

Hors d'oeuvres, light pasta dishes also with sauces and risotto, fish (especially lake), egg dishes, white meats.

SERVING TEMPERATURE

10 °C - 12 °C.