



ANTICHE TERRE<sup>®</sup>  
VENETE

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## GARGANEGA STELVIN CAP

**CLASSIFICATION.** Dry White Wine I.G.T..

**GRAPES.** 100% Garganega. The majority of the grapes come from the northwest area of Verona. This is a crisp, fruity wine with a slight mineral finish.

**PRODUCTION PROCESS.** The grapes are pressed and left with the skins to macerate for about 6 hours after which the skins are separated from the juice and selected yeasts are added. Fermentation is carried-out in temperature controlled stainless steel vats at around 14 to 18 °C. for a period of 10 to 12 days. The wine is then stored a few months in stainless steel before being bottled.

**TOTAL ALCOHOL CONTENT.** 13%.

**TOTAL ACIDITY, IN TARTARIC ACID.** 5.8 grams per liter.

**SHELF LIFE.** A wine preferably to be drunk very young and within the 3 years.

**COLOR.** Pale straw yellow.

**NOSE.** Fruity, with apple and pear hints.

**TASTE.** Soft and round in the mouth with a slight mineral lingering aftertaste.

**SERVE.** To be served preferably at 10 to 12 °C.

**FOOD MATCHING.** Fish, white meat, egg, or pastas with cheese or delicate sauces.



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13