



Garda

Classification
Garda D.O.C.

Region
Veneto, Italy

Grapes
Garganega, Chardonnay and other complementary varieties.

Harvest
Generally harvested from the second week of September.

Vinification
The grapes are pressed and left with the skins to macerate for about 6 hours before being separated from the solids and fermented in stainless steel tanks at a controlled temperature of 14-18°C.

Aging
The wine is bottled after a few months of aging in stainless steel to preserve its freshness.

Total Alcohol Content
13 %

Longevity
Best enjoyed young, preferably within the year. If properly stored at a constant temperature of 8-12°C, in a horizontal position and away from light, it maintains its characteristics for up to 3 years.

Color
Bright straw yellow.

Aroma
Predominantly white fruit notes, complemented by delicate hints of herbs and vanilla that complete its aromatic bouquet.

Taste
Soft-bodied, with a fresh aftertaste and a long, sapid finish.

Serving Temperature
Best served between 12-14°C.

Food Pairing
Best paired with white meats, lake and sea fish, and creamy soups.

Bottle Size
0,750 L

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CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
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