



# Garganega Selezione

## Classification

Garganega Verona I.G.T.

## Region

Verona, Veneto, Italy

## Grapes

Garganega

## 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

[www.anticheterrevenete.it](http://www.anticheterrevenete.it)



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



MINISTRY OF AGRICULTURE,  
FOOD SOVEREIGNTY  
AND FORESTS

