



Garganega

Classification

Garganega Verona I.G.T.

Region

Verona, Veneto, Italy

Grapes

Corvina Veronese, Corvinone, Rondinella e altre varietà complementari.

Harvest

Generally harvested from the first 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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