

LaGarganica



Veneto Indicazione Geografica Tipica

Garganega is one of the oldest vines native to the territory. It takes particular advantage of the volcanic soil, composed of basalt and clay, and endowed with a particular richness of minerals. It is a variety whose flavour is strongly influenced by winemaking, while in the vineyard, it is distinguished by its well recognisable bunches and the enveloping golden and pinkish reflections.



Vineyard area: Ha 0,8

Grape variety: 100% Garganega

Pruning method: Double Guyot

Cultivation: Organic

Yield: 8000 kg/hectar

Soil: Volcanic, clay, excellent soil texture, high mineral content

Geological area: Trissino, hilly, 300 meters a.s.l., south-eastern/south-western exposure

Harvest: Harvested mid-September, by hand into 8 Kg crates

Vinification: Macerated on the skins for 30 days, fermentation without adding yeasts in stainless steel vat

Vintage: 2018

Alcohol: 11%

Residual Sugar: 1,2 gr/lt

Total acidity: 4,95 gr/lt

Total sulphur dioxide: < 2.6 mg /lt

Colour: Amber yellow

Aroma: white flowers, sweet almond and a bit of citrus

Palate: Dry, warm, enveloping, soft tannins, earthy, and almondy

Pairings: Meat or fish dishes, vegetarian options especially based with mushroom or asparagus, excellent with cheese too

Serving temperature: 12 - 14°