



CASA CECCHIN

Casa di Renato

SAN NICOLÒ
GAMBELLARA CLASSICO
D.O.C.

BLEND	100% Garganega
THE VINEYARD	Planted in 1982 – South-eastern exposure
SOIL CHARACTERISTICS	Hilly, of volcanic origins
HARVEST	Manual in crates
VINIFICATION	The grapes are selected in the vineyard and picked from the bunch before being pressed gently. The wine ferments and is refined in steel in contact with the lees until bottling in the spring.
TASTING NOTES	A delicate bouquet of white and citrus fruit. In the mouth the flavour and freshness combine with a mature and enveloping fruit. Final notes of almond.
EXCELLENT WITH	Suitable for risotto, filled pasta, and first courses, usually with seasonal vegetables and herbs. Pleasant as an aperitif and excellent with fish.
SERVING TEMPERATURE	8°C – 10°C
BOTTLES PRODUCED	5,300 – 750ml

