

Garganega Chardonnay Veneto IGT – Di Giorno



Region. Veneto.



Grapes. Garganega 80% and Chardonnay 20%, from hillside vineyards in Verona province.



Vinification. Selected grapes hand harvested in September. Soft pressing and fermentation at controlled temperature using modern vinification techniques.



Tasting Notes. Light straw yellow color with elegant greenish reflections. Floral and fruity aromas with hints of white fruit and flowers. Fresh and sapid taste, with a delicate bitterish aftertaste.



Analysis. Alcohol 12% Vol; Total acidity 6 g/l; Residual sugar 5,5 g/l.



Food suggestions. Perfect as an aperitif, with hors d'oeuvres, fish dishes, seafood and light meals. Serve at 8-10 °C.



Bottle. "Bordolese" 750 ml (in box of 6 bt).

