

**Appellation**

Alto Mincio I.G.T.

Soil composition

Of glacial origin: moranic gravel with the presence of limestone and clay, with a ventilated and porous surface.

Position

South - West

**Average Age of the Vines
and Pruning Method**

15 to 25 years - Casarsa and Guyot

Vines

Chardonnay

Vinification

A wine that comes from the careful harvest of the perfectly ripe grapes, usually the first days of september. Vinification in white with soft pressing, the separation of the must flower, fermentation at a controlled temperature and the peculiarity of processing, gives the product all the vines characteristics of which it's composed, maintaining a pleasant vivacity. The finished product is left for a few months in stainless steel vats for maturation, before being bottled.

Ageing

Some months in stainless steel vats.

Tasting Notes

Colour

The characteristic, crystalline, straw yellow colour, highlights all the products freshness.

Scent

Strong, fruity aromas of pineapple, banana with a pleasant hint of white flowers, in particular acacia.

Flavour

Extremely pleasant to drink, but not trivial, expresses a zesty freshness given by the good acidity, well shared through the perception of flavour.

Best served

8 - 9°C

Combinations

Ideal as an aperitif, with light fish dishes, white meat and pasta with vegetables.