

**Appellation**

Typical of the area - Garda Colli Mantovani D.O.C.

Soil composition

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

Position

South - East / South - West

Average Age of the Vines and Pruning Method

15 to 25 years - Casarsa and Guyot

Vines

Garganega, Trebbiano Toscano, Chardonnay.

Vinification

Immediately after harvest, soft pressing is carried out. The must obtained is fermented at a controlled temperature, that helps to best express the varietal characteristics of the vines. After some racking and a few months in a concrete tank, the wine is bottled.

Ageing

Some months in stainless steel vats

Tasting Notes

Colour

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

Scent

Delicate, composed but undeniably fragrant in its hints of apple and citrus, which make it all the more captivating.

Flavour

The delicate aspects of the three vines from which it is made, make it pleasant in all nuances, of flavour, of mineral notes and extreme freshness.

Best served

8 - 9°C

Combinations

Ideal with delicate fish dishes, white meats and vegetable pies.