

GARDA  
D.O.C.

## Reserve Colombara

**Awards:**

- 2001 *Diploma di Gran Menzione* – Vinality
- 2005 *Medaglia di Bronzo* – Vinality
- 2007 *Medaglia d'Argento* - Vinality



**Grapes:** Chardonnay

**Vintage:** 2018

**Alcohol content:** 14%

**Vineyard:** on clay-rich soil

**Training system and production:** spurred cordon with a production of 80q/ha

**Harvest:** manual with a strict selection of the grapes, september

**Vinification:** after a brief crio-maceration and a soft pressing of the whole grapes, the must is placed in a stainless steel tank, where it fermentates completely at 17°C

**Refinement:** in french oak barriques for 12 months

**Color:** beautiful and deep yellow with golden highlights

**Aroma:** rich and intense, remembering of exotic fruits with little hints of vanilla

**Flavour:** harmonious and elegant. Good freshness paired with a great body and a good persistence

**Food pairings:** ideal as an aperitif, with fish dishes (fantastic with salmon), white or even spicy meat. With smoked or fat seasoned raw ham, it is a must-try

**Best served:** 10-12°C