



# Terre di Olfino

Garda Colli Mantovani DOC



**Grapes:** mostly Garganega and Trebbiano, blended with a little percentage of Chardonnay and Riesling Italico.

**Vintage:** 2017

**Alcohol content:** 13%vol.

**Vineyards:** in Olfino (Monzambano) on morainic calcareous soil with a good percentage of clay. Exposition north-west. The vines are trained with the double Guyot (Garganega), and spurred cordon (Chardonnay, Trebbiano, Riesling).

**Production:** ca.100 q/ha.

**Harvest:** manual.

**Fermentation:** in stainless steel tanks at controlled temperature (17°C).

**Colour:** pale yellow with greenish highlights.

**Aroma:** rich and flowerish bouquet, very elegant.

**Flavour:** dry, fresh, savory. Delicate fruity hints, armonic.

**Pairings:** as an aperitif, ideal with appetizers, pizza, pasta, fresh cheese and dishes based on sea and river fish.

**Best served at:** 10-12°C.