



Rugiada

Garda DOC



Grapes: 100% Chardonnay

Alcohol content: 12%vol.

Sugar content: “extra-dry” with ca.13g/l of sugar.

Vineyard: a few km south from Garda lake, on the morainic hills. The ground is pebbly and calcareous with clay in the lower spots. The vines are trained in the spurred cordon with a low production (ca.90q/ha).

Harvest: manual, slightly early.

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

Re-fermentation: in autoclave with 90 days on the yeasts (Charmat method).

Colour: bright yellow with golden reflexes, it shows a very thin and elegant perlage.

Aroma: a bouquet rich of flower hints, typical of the variety.

Flavour: rather dry, fresh. Delicate and little bubbles, quite persistent.

Pairing: ideal as an aperitive, with appetizers and desserts. Fantastic with first dishes, pizza, fish and shellfish.

Best served at 6-8°C.