

GARDA COLLI MANTOVANI
D.O.C.

Terre di Olfino

Awards:

- 2017 Medaglia d'Argento - Decanter WWA 



- Grapes:** mostly Garganega and Trebbiano, blended with a little percentage of Chardonnay and Riesling Italico
- Vintage:** 2019
- Alcohol content:** 13%
- Vineyard:** in Olfino (Monzambano) on morainic calcareous soil with a good percentage of clay. Exposition north-west
- Training system and production:** guyot and spurred cordon, with a production of 100q/ha
- Harvest:** manual, september
- Vinification:** in stainless steel tanks at controlled temperature (17°C)
- Refinement:** in stainless steel tanks
- Color:** pale yellow with greenish highlights
- Aroma:** rich and flowerish bouquet, very elegant
- Flavour:** dry, fresh, savory. Delicate fruity hints, armonic
- Food pairings:** as an aperitif, ideal with appetizers, pizza, pasta, fresh cheese and dishes based on sea and river fish
- Best served:** 10-12°C