

GARDA D.O.C.
BIANCO

Frizzante



Grapes: Chardonnay

Vintage: 2019

Alcohol content: 12%

Vineyard: on calcareous, pebbly soil

Training system and production: spurred cordon with a production around 100q/ha

Harvest: early (middle august) for Pinot Nero, manual

Vinification and Re-fermentation: fermentation in stainless steel tanks at 17°C. The re-fermentation is done in autoclave, with 50 days rest on the yeasts (method Charmat-Martinotti)

Color and Perlage: bright yellow with golden reflexes. The perlage is subtle and delicate

Aroma: flowerish, lightly fruity

Flavour: delicate, harmonious

Food pairings: aperitives, appetizers, light dishes and fish. Very nice if paired with a good dessert

Best served: 6-8°C