

GARDA D.O.C.  
EXTRA DRY

Rugiada

  
CANTINA GOZZI  
DAL 1920



**Grapes:** Chardonnay

**Vintage:** 2019

**Alcohol and Sugar content:** 12% - 13g/L «Extra Dry»

**Vineyard:** pebbly and calcareous ground with clay in the lower spots

**Training system and production:** spurred cordon with a production of 90q/ha

**Harvest:** early (middle august), manual

**Vinification and Re-fermentation:** in stainless steel tanks at a controlled temperature (17°C). Following the Charmat method, the re-fermentation is done in autoclave with 90 days on the yeasts

**Color and Perlage:** 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

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

**Best served:** 6-8°C