



Colombara

Garda DOC



Grapes: Chardonnay 100%.

Vintage: 2016

Alcohol content: 14%vol.

Vineyard: on clay-rich soil, producing almost 80q/ha. The vines are trained with the spurred cordon.

Harvest: we manually select the best bunches and transport them in little crates.

Vinification: after a soft crio-maceration, only the free-run must is used in the production of this wine. After a soft pressing, the must is placed in stainless steel tank, where fermentates completely at 17°C.

Ageing: in french oak barriques for 12 months.

Colour: beautiful and deep yellow with golden highlights.

Aroma: rich and intense, remembering of exotic fruits and vanilla.

Flavour: harmonious and elegant, with a great body and a good persistence.

Pairing : Ideal as an aperitif, with fish dishes (fantastic with salmon), white meat and spicy meat.

Best served at: 10-12°C.