

GARDA COLLI MANTOVANI  
D.O.C.

Bianco  
Le Mattarelle



**Grapes:** Garganega, Trebbiano, Chardonnay

**Vintage:** 2020

**Alcohol content:** 13%

**Vineyard:** on calcareous ground exposed toward south. The tall vines and the optimal draining soil help us for making organic agriculture

**Training system and production:** GDC, with a production of 80q/ha

**Harvest:** manual, september

**Vinification:** in stainless steel tanks with controlled temperature (17°C) after a short maceration on the grape's skins

**Refinement:** in stainless steel tanks

**Color:** bright straw yellow with golden reflections

**Aroma:** enveloping bouquet, intense. The typical floral and fruity notes stand out

**Flavour:** dry, fairly soft. Very good persistence and freshness

**Food pairings:** aperitif, cottage cheese, pasta. Excellent with fish and shellfish

**Best served:** 10-12°C

