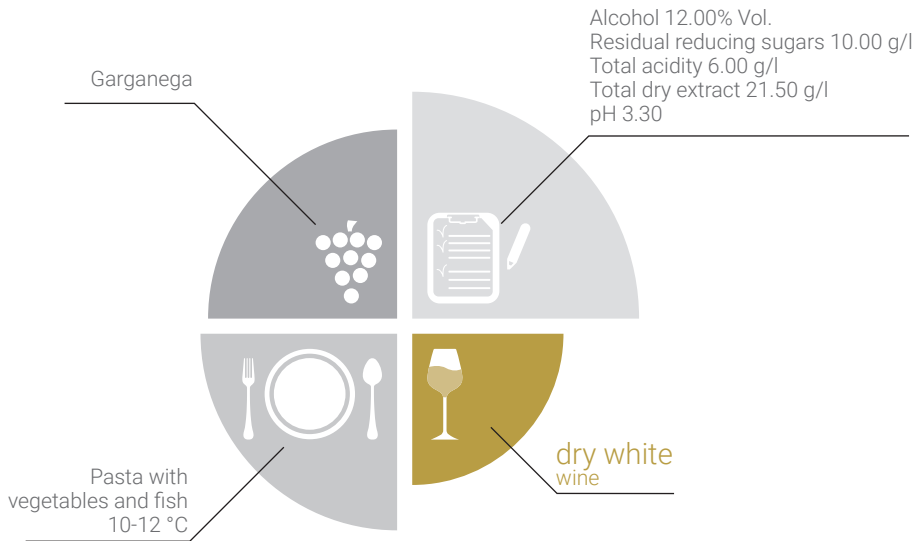


# GARGANEGA VERONESE IGT



## VINEYARD

Location: the Soave zone.

Altitude: 80 metres a.s.l.

Soil type: mainly of volcanic origin.

Grass sward between vines.

Training system: Pergola Veronese.

Age of vines in production: 15-25 years.

Buds per vine: 20-30.

Density: 2,500 per hectare.

Yield per hectare: 84 hl.

## PRODUCTION

Harvest: end of September exclusively by hand. Vinification: destemmed and gentle membrane pressing.

Fermentation temperature of 14-16 °C and then left to mature on fine lees in vats until ready for bottling in spring.

Stabilization: protein and tartrate.

## TASTING NOTES

Colour: straw yellow with green tints.

Perfume: fine, with delicate notes of white peach, gently floral.

Flavour: medium-bodied, harmonious, crisp and fresh combined with a hint of bitter almonds on the finish, typical of Garganega.



VIVALDI