



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Garganega, Cortese, Trebbiano Toscano, Chardonnay, Tocai Friulano, Manzoni Bianco.
Harvest	Late August – Early October.
Yield per Hectare	90 HL
Vinification	Maceration on the skins at a low temperature for 12/24 hours, fermentation at a controlled temperature of 16°C-18°C. Ageing in steel barrels for 4-6 months.
Country of origin	Produced and bottled in Italy
Colour	Pale straw yellow.
Aroma	Floreal, fruity with citrus scents.
Tasting notes	Fresh, soft, delicate with a slightly aromatic body.
Serving suggestion	First courses, white meat, fish.
Serving temperature	8°C - 10°C
Alcohol by volume	12,5% vol.
Italian environmental labelling	VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90* RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
Nutritional values	Under preparation Contains sulphites