Bianco IGT Verona



TYPE OF WINE
Still white wine

MAIN GRAPES
White grape varieties suitable for cultivation in the Province of Verona

PRODUCTION AREA
Grapes coming from the DOC area, located in the territory of hte Province of Verona, which covers the entire foothills, from Lake Garda in the west to the province of Vicenza in the east.

SOILS
Area characterized by a mild and not too rainy climate similar to the Mediterranean one, good exposures, morainic soils and in places volcanic, with alluvial formation in the valleys, suitable for the cultivation of vines.

HARVEST
Depending on the seasonal climate variation and grape variety, between end of August and beginning of September.

VINIFICATION
Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR
Straw yellow with greenish hints

BOUQUET
Pleasantly fresh with fruity notes of green apple and floral jasmine, a light almond finish.

TASTE
Well balanced, medium bodied, characterised by a pleasant softness, it leaves a velvety sensation and a delicate freshness in the mouth.

FOOD PAIRING
Excellent as an aperitif, a wine for the whole meal. Ideal with appetizers, first courses with farmyard sauces, grilled white meats, shellfish and fish in general, fresh and medium-aged cheeses.

SERVING SUGGESTION
10-12°C

[Sofia (75 cl)], [12,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)