Vino frizzante Garganega-Verduzzo IGT Veneto



TYPE OF WINE

Semi sparkling white wine DRY

MAIN GRAPES

Garganega, Verduzzo and other permitted grape varieties suitable for the sparkling-making

PRODUCTION AREA

Grape coming in particular from the Region Veneto (North-East Italy)

SOILS

A wide variety of different soil compositions, morainic and volcanic in the hilly region, alluvial and sandy in the plain, with clayey and mineral richness.

HARVEST

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

VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Pale straw yellow with greenish hints, lightness and liveliness perlage.

BOUQUET

Fresh, fragrant, with delicate floral and fruity perfumes.

TASTE

Dry and full, harmonic and well balanced, pleasantly fresh with a pleasant aftertaste of toasted almond and herbaceous.

FOOD PAIRING

Excellent as an aperitif and ideal for the whole meal. Best with light appetizer, fish dishes and white meats also grilled and cheeses.

SERVING SUGGESTION

8-10°C

[Renana (75 cl)], [10,5% 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)