Vino frizzante Bianco Garda DOC Vela BLU



TYPE OF WINE

Semi sparkling white wine DRY

MAIN GRAPES

Garganega and other grape varieties.

PRODUCTION AREA

Grapes coming from the hilly DOC area, South of Garda Lake between the province of Brescia, Mantova and Verona (North-East Italy)

SOILS

Mainly hilly regions, south of Garda lake, morainic and clayey, alternated to plain areas with alluvial and calcareous soils.

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 fruity after taste.

FOOD PAIRING

Ideal for any mealtime, but exceptional with appetizers, pasta dishes, seafood and shellfish, cheese and grilled vegetables.

SERVING SUGGESTION

8-10°C

[Frizzante (75 cl)], [11% 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)