

## Vino frizzante Bianco Garda DOC Vela BLU



### TYPE OF WINE

Semi sparkling white wine DRY

### MAIN GRAPES

Garganega, Chardonnay

### 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

### ALCOHOL CONTENT

11% vol

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



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Via L. Corradini 30/A  
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