



PRODUCTION AREA

Gardesane Moraine Hills in the Municipality of Lazise.



SOIL

Limestone and gravelly soil behind Lake Garda.



ALCOHOL CONTENT

13 % vol



GRAPE VARIETIES

Trebbiano, Garganega, Chardonnay.



HARVEST

Harvested by hand in the last ten days of September.



VINEYARDS

Vines planted in rows with double arch training system.



AGEING

In stainless steel tanks.



BOTTLE CAPACITY

750 ml



SERVING TEMPERATURE

10-12°C

Vinification

Destemming and immediate refrigeration. Cold maceration of the must and fermentation at a controlled temperature of 16°C.

Description

Straw yellow colour. Fine and elegant. Velvety and well-structured, it offers a harmonious fusion of ripe fruit flavours, culminating in a delicate almond finish.

Pairings

Pairs well with fish dishes and a variety of first courses.