

Colli Vicentini

GARGANEGO

VICENZA D.O.C.



GRAPES 100% Garganega

CATEGORY Vicenza D.O.C.

VINEYARDS Wine obtained from Garganega grapes, an autochthon variety widespread in our area. Selected vineyards with alluvial soil and heavy bottom.

VINIFICATION White vinification. Soft pressing and fermentation under controlled temperature of 16°-18°C. Refinement in steel.

ANALYSIS RESULTS Alcohol content: 12.00% vol.
Total acidity: 6.00 g/l
Residual sugar: 6.70 g/l
Total dry extract: 31.00 g/l
Ph: 3.29

CHARACTERISTICS

- Colour: straw yellow;
- Bouquet: delicate, flowery with notes of white fruits;
- Taste: dry, pleasantly and bitterness taste with a medium body and a proper acidity.

FOOD MATCHES It pairs well with starters, light pasta and fish dishes.

SERVING TEMPERATURE Serve at 8°-10°C.



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