



IOSE

GARGANEGA VENETO IGT

GRAPES: Garganega

HARVEST and CELLAR:

We pick the grapes by hand in the beginning of October, in a beautiful vineyard on the hill where the soil is very dry with a perfect sun exposition. The grapes arrive in the cellar very quickly to preserve the best quality as possible. The white fermentation take place by controlled temperature in order to extract the best flavour preserving colour and freshness. The wine keeps in contact whit its lees for several weeks, then It rest for twelve months 50% in tonneaux and 50% in vat. After that all the wine come back togheter like in the origin to be ready for the bottles.

THE WINE:

Straw yellow and an intensity of scents that range from vegetable to fruity in the notes of yellow apple, acacia, elderberry and aromatic herbs. Citrine freshness and intense mineral qualities, soft in closure with hazelnut and liquorice notes.

750 ml bottles.

Serving temperature: 12°C

Alcohol 13% vol.

Sugar content: 1,2 g/l

Total acidity: 6,10