

GARGANEGA FRIZZANTE



NAME:
IGT VERONA FRIZZANTE

PRODUCTION AREA:
MONTEGAZZO-CALDIERO

GRAPE VARIETY:
GARGANEGA 100%

GRAPE-HARVEST:
BY HAND IN THE MIDDLE OF SEPTEMBER (FULL MATURATION)

VINEYARD:
THE GRAPES COME FROM THE VINEYARD IN THE MONTEGAZZO AREA, THE AVERAGE AGE OF THE VINES IS 80 YEARS OLD, 200 M.A.S.L.,

TRAINING SYSTEM:
PERGOLA VERONESE

WINEMAKING PROCESS:
THE GRAPE BUNCHES FOR THE BASE OF THE FIZZY WINE ARE SOFTLY PRESSED AND THEY FERMENT WITHOUT THE ADDITION OF CHEMICAL ADDITIVES. AFTER THE FERMENTATION THE WINE LIES ON THE YEASTS UNTIL FEBRUARY.

SPARKLING PROCESS:
THANKS OF THE CHARMAT METHODE FOR 20 DAYS.

SENSORY PROFILE:
FRAGRANT SMELL OF WHITE FLOWER, APPLE AND BREAD CRUST, WITH PERSISTENT AND PLEASANT FRESHNESS. THE ENJOYABLE MINERAL AND EARTHY FRAGRANCE IS TYPICAL OF THE TERRITORY. A CONVIVIAL AND DRINKABLE WINE, CHARACTERIZED BY GARGANEGA'S SLIGHTLY BITTER AFTERTASTE OF ALMOND.

PAIRINGS:
IDEAL AS AN APERITIF OR A BREAK WITH FRIENDS. PERFECT TO BE PAIRED WITH A COMPLETE MEAL FOR PEOPLE WHO PREFER NATURAL AND AUTHENTIC FLAVOURS TO COMPLEX AND STRUCTURED TASTES.

SERVING TEMPERATURE: 6-8°C

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