



Garganega Veronese IGT

MJSIA

Soil: Alluvial soil, rich in skeleton

Vineyards: Garganega Veronese grapes strictly selected.

Hectares Production: 120 q/ha

Harvest: Hand-harvest of mature grapes with a high sugar content.

Aging: in Inox tanks.

Vinification: Soft pressing, quick maceration and fermentation at controlled temperature.

Color: Light yellow with golden reflex.

Analysis: Alcohol 13 % Vol; Total Acidity: 5,7g/l; Sugar Residual: 6g/l.

Tasting Notes: Intense flavor of white fruit (apple, pear), honey and mimosa flower. Dry taste with typical bitter aftertaste. Medium body and perfect acidity.

Gastronomy: Ideal as aperitif, with starter, fish dishes, eggs and vegetarian dishes. To serve at 8-10°C while still young.

VIGNA
'800
EX GRANTANCO ELAMPINI

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