

ANTICA CORTE



GARGANEGA GARDA

Denominazione di Origine Controllata

Area of production:

Vineyards are mainly in the Veneto region.

Grape varieties:

Garganega 100%

Vinification:

Cold maceration followed by a very gentle pressing.
Fermentation takes place at controlled temperature (16°-19°)

Maturation:

In stainless steel tank

CHARACTERISTICS

Colour: pale straw yellow with greenish reflection

Nose: Elegant floral notes at the nose

Flavour: In the mouth it is pleasantly dry with well-balanced fruit. Delicate mineral notes on the finish

Alcohol: 12% by vol.

Serving temperature: 10°/12 C.

REV. gen/ 2020