

Col Moenia 2017  
Gambellara DOC Classico  
Biologico



VIGNATO

**Gambellara DOC Classico**

**Production area:** Gambellara (VI)

**Subarea:** Monti di mezzo e Faldeo

**Grape variety:** Garganega 100%

**Grape-Harvest:** medium late, with grapes hand-picked

**Vineyard:** the grapes come from the vineyard in the areas of Brovia and Monti di Mezzo, average age of the vines is 40 years, median altitude 250 m, volcanic soil

**Training system:** Vicentine trellis

**Winemaking process:** strict selection of the best grapes produced every year. Fermented with cantina yeast and without the addition of sulphur. A small amount is added after the first decanting

**Aging:** matures on its lees in stainless steel tanks for 7 months until bottling

**Colour:** intense straw yellow

**Sensory profile:** complex and intense bouquet, hints of lilac, apricot and herbs, ripe fruit. In the mouth has good structure, it is mineral, fresh, complex and fat. Slightly bitter finish typical of the grape

**Pairings:** ideal with the entire meal. Outstanding with fish (bacalà alla vicentina/Vicentine dried cod) and white meats

**Serving temperature:** between 10-12°C



*Wine of Nature*

**TECHNICAL DATA**

**Alcohol:** 12,60 %

**Total acidity:** 5,8 g/l

**Sugar content:** 1,3 g/l

**Total sulphur dioxide:** 12 mg/l

**Free sulphur dioxide:** 3 mg/l