

EL GIAN 2017
Gambellara DOC
Veneto - ORGANIC



VIGNATO

Gambellara DOC

Production area: Gambellara (VI)

Subarea: Monti di mezzo e Faldeo

Grape variety: Garganega 100%

Grape-Harvest: hand picked at the end in small carts and pressed.

Vineyard: the grapes come from the vineyard in the areas of Brovia and Monti di Mezzo, average age of the vines is 25 years, altitude 200 m, volcanic soil

Training system: Vicentine trellis

Winemaking process: whole grapes are gently pressed and fermented without any chemical additive.

Ageing: matures on its lees in stainless steel tanks for 5 months until bottling

Colour: brilliant straw yellow

Sensory profile: fine and delicate, notes of wisteria and acacia flowers. Fresh and earthy with light fruit sensations. Taste: In the mouth has hints of mineral and flint, fresh and tasty. Good structure, balanced. Slightly bitter finish typical of the grape.

Pairings: ideal with the entire meal. Outstanding with fish and white meats.

Serving temperature: 10-12°C



Wines of nature



TECHNICAL DATA

Alcohol: 11,90 %

Total acidity: 6,6 g/l

Sugar content: 0,6 g/l

Total sulphur dioxide: 32 mg/l

Free sulphur dioxide: 11 mg/l