

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