

# PRIMO INCONTRO 2017

## Veneto IGT Garganega Frizzante Biologico



# VIGNATO

### Veneto IGT Garganega Frizzante

**Production area:** Gambellara (VI)

**Subarea:** Monti di Mezzo and Faldeo

**Grape variety:** 100% Garganega

**Grape-Harvest:** by hand in October using crates, a part of the grape bunches are pressed and the rest undergoes a drying process

**Vineyard:** the grapes come from the vineyard in Brovia and Monti di Mezzo area, the average age of the vines is 25 years old, 200 m.a.s.l., volcanic origin soil

**Training system:** Pergola Vicentina and Guyot

**Winemaking process:** the grape bunches for the base of the fizzy wine are softly pressed and they ferment without the addition of chemical additives. After the fermentation the wine lies on the yeasts until February.

**Sparkling process:** during the cold months, the grape bunches for the Recioto wine are pressed. A part of the resulting must, rich in sugar and yeasts, meets the fizzy base and is immediately bottled. It lies on the yeasts for a few months before being ready to drink. In the bottle you will find the fermentation yeasts that lay down on the bottom.

**Colour:** straw-yellow with a natural turbidity due to the refermentation

**Sensory profile:** fragrant smell of white flower, apple and bread crust, with persistent and pleasant freshness. The enjoyable mineral and earthy fragrance is typical of the territory. A convivial and drinkable wine, characterized by Garganega's slightly bitter aftertaste of almond.

**Pairings:** ideal as an aperitif or a break with friends. Perfect to be paired with a complete meal for people who prefer natural and authentic flavours to complex and structured tastes.

**Serving temperature:** 6 – 8 °C



*Vini di Natura*

### TECHNICAL DATA

**Alcohol:** 11,30 %

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

**Sugar content:** 2 g/l

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

**Free sulphur dioxide:** 5 mg/l