



## DeCanal

### Garganega Pinot Grigio Garda DOC



#### REGION

Veneto

#### VARIETY

Garganega and Pinot Grigio

Garganega and Pinot Grigio is the quintessential Italian white wine and has been part of the Garda Lake landscape in the North-east of Italy for centuries. The combined influence of the mountains and Lake Garda offers a perfect micro-climate for the grapes.

Harvest: the grapes are carefully picked by hand in mid-September. Each vineyard is picked several times in order to pick each individual bunch of grapes in its optimal ripeness.

Vinification: The grapes are de-stemmed and very gently soft pressed in a pneumatic press. The juice is chilled to allow a natural separation of sediment, after which selected yeasts are added to initiate the fermentation. This takes place off the skins in temperature controlled conditions not exceeding 18°C (64°F) in stainless steel tanks for approximately 10 days.

#### TASTING NOTES

The aromatic Garganega meets the fruity Pinot Grigio creating a perfect blend. A fresh and lively white wine with distinctive notes of lime.

#### FOOD PAIRINGS

Ideal with seafood dishes, salads or light meat dishes.