

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.