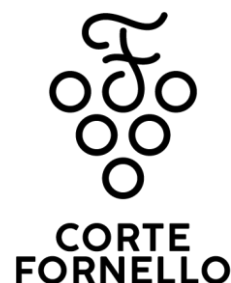




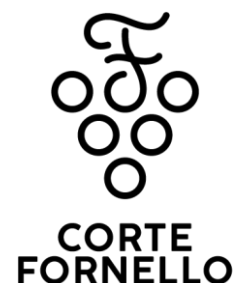
## Garganega Veronese I.G.T.



|                                |                                                                                                                                                     |
|--------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Tipo di terreno</b>         | Ricco di scheletro, tipico delle Colline Moreniche.                                                                                                 |
| <b>Varietà di uva</b>          | Garganega                                                                                                                                           |
| <b>Raccolta</b>                | Ottobre                                                                                                                                             |
| <b>Resa per Ettaro</b>         | 70 HL                                                                                                                                               |
| <b>Vinificazione</b>           | Macerazione sulle bucce a bassa temperatura per 12/24 ore. Per 5/6 mesi viene affinato il 50% in barrique, l'altro 50% affinato in botti d'acciaio. |
| <b>Paese d'origine</b>         | Prodotto e imbottigliato in Italia.                                                                                                                 |
| <b>Colore</b>                  | Giallo paglierino.                                                                                                                                  |
| <b>Aroma</b>                   | Fior di acacia, frutta bianca, pesca e mela.                                                                                                        |
| <b>Note di degustazione</b>    | Morbido, bilanciato da una fresca acidità con note agrumate di ananas e pompelmo.                                                                   |
| <b>Abbinamenti</b>             | Primi piatti, carni bianche, pesce.                                                                                                                 |
| <b>Temperatura di servizio</b> | 8°C - 10°C                                                                                                                                          |
| <b>Grado Alcolico</b>          | 12,5% vol.                                                                                                                                          |



## Garganega Veronese I.G.T.



|                            |                                                                                                                                                |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Type of soil</b>        | Rich in skeletal material, typical of the Morainic Hills.                                                                                      |
| <b>Grape variety</b>       | Garganega                                                                                                                                      |
| <b>Harvest</b>             | October                                                                                                                                        |
| <b>Yield per Hectare</b>   | 70 HL                                                                                                                                          |
| <b>Vinification</b>        | Maceration on the skins at a low temperature for 12/24 hours. The 50% is aged in barrique, the other 50% aged in steel barrels for 5/6 months. |
| <b>Country of origin</b>   | Produced and bottled in Italy                                                                                                                  |
| <b>Colour</b>              | Straw yellow.                                                                                                                                  |
| <b>Aroma</b>               | Acacia flowers, white fruit, peach and apple.                                                                                                  |
| <b>Tasting notes</b>       | Soft, balanced by a fresh acidity with a citrus hints of pineapple and grapefruit.                                                             |
| <b>Serving suggestion</b>  | First courses, white meat, fish.                                                                                                               |
| <b>Serving temperature</b> | 8°C - 10°C                                                                                                                                     |
| <b>Alcohol by volume</b>   | 12,5% vol.                                                                                                                                     |



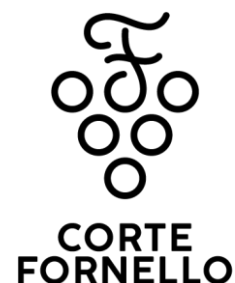
## Garganega Veronese I.G.T.



|                            |                                                                                                                                           |
|----------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Bodenbeschaffenheit</b> | Skelettreicher, für die Moränenhügel typischer Boden.                                                                                     |
| <b>Rebsorten</b>           | Garganega                                                                                                                                 |
| <b>Lese</b>                | Oktober                                                                                                                                   |
| <b>Ertrag pro Hektar</b>   | 70 HL                                                                                                                                     |
| <b>Weinbereitung</b>       | Maischestandzeit bei niedriger Temperatur für 12–24 Stunden. 50 % reifen in Barriques, die übrigen 50 % in Edelstahltanks für 5–6 Monate. |
| <b>Herkunftsland</b>       | Produziert und abgefüllt in Italien.                                                                                                      |
| <b>Farbe</b>               | Strohgelb                                                                                                                                 |
| <b>Nase</b>                | Akazienblüten, weiße Früchte, Pfirsich und Apfel.                                                                                         |
| <b>Gaumen</b>              | Weich, dank eines frischen Säuregehalts sehr ausgewogen, mit Zitrusnoten und feinen Anklängen von Ananas und Grapefruit.                  |
| <b>Passt gut zu</b>        | Nudel- Reisgerichten und weißem Fleisch.                                                                                                  |
| <b>Serviertemperatur</b>   | 8°C - 10°C                                                                                                                                |
| <b>Alkoholgehalt</b>       | 12,5% vol.                                                                                                                                |



## Garganega Veronese I.G.T.



|                               |                                                                                                                                                                  |
|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Tipo de terreno</b>        | Rico en rocas, típicas de las colinas Morénicas.                                                                                                                 |
| <b>Varietà di uva</b>         | Garganega                                                                                                                                                        |
| <b>Recogida</b>               | Octubre                                                                                                                                                          |
| <b>Cosecha por hectárea</b>   | 70 HL                                                                                                                                                            |
| <b>Vinificación</b>           | Maceración con las pieles a baja temperatura durante 12–24 horas. El 50 % se cría en barricas y el otro 50 % en depósitos de acero inoxidable durante 5–6 meses. |
| <b>País de origen</b>         | Producido y envasado en Italia.                                                                                                                                  |
| <b>Color</b>                  | Amarillo pajizo.                                                                                                                                                 |
| <b>Aroma</b>                  | Flor de acacia, fruta blanca, melocotón y manzana.                                                                                                               |
| <b>Notas de cata</b>          | Suave, equilibrado por una fresca acidez con notas cítricas de piña y pomelo.                                                                                    |
| <b>Maridajes</b>              | Primeros platos, carnes blancas, pescados.                                                                                                                       |
| <b>Temperatura de consumo</b> | 8°C - 10°C                                                                                                                                                       |
| <b>Graduación Alcohólica</b>  | 12,5% vol.                                                                                                                                                       |