



Casalforte

GARGANEGA



TIPOLOGIA VINO	White still wine
DENOMINAZIONE	I.G.T. Veronese
ALCOOL (%VOL)	13 %vol
ZUCCHERI RESIDUI	7 g/litro
ACIDITÀ TOTALE	5,75 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	12-14 °C
METODO DI PRODUZIONE	Careful selection of grapes with high sugar content, brief cold maceration, gentle pressing of the grapes followed by a fermentation at 18°C and fining on the lees in stainless steel and then stored partly in wood casks for three months.
NOTE DI DEGUSTAZIONE	Casalforte Garganega is a dry and full-bodied varietal white wine, characterized by an intense perfume of almond blossom, citrus and vanilla. Fruity and richly textured with a clean mineral finish. It pairs perfectly with rich pasta dishes and light main courses.



INTERNATIONAL WINE & SPIRIT COMPETITION
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BRONZE

VINTAGE: 2014