



*Garganega Veronese IGT*

**MJSIA**

**Soil:** Alluvial soil, rich in skeleton

**Vineyards:** Garganega Veronese grapes strictly selected.

**Hectares Production:** 120 q/ha

**Harvest:** Hand-harvest of mature grapes with a high sugar content.

**Aging:** in Inox tanks.

**Vinification:** Soft pressing, quick maceration and fermentation at controlled temperature.

**Color:** Light yellow with golden reflex.

**Analysis:** Alcohol 13 % Vol; Total Acidity: 5,7g/l; Sugar Residual: 6g/l.

**Tasting Notes:** Intense flavor of white fruit (apple, pear), honey and mimosa flower. Dry taste with typical bitter aftertaste. Medium body and perfect acidity.

**Gastronomy:** Ideal as aperitif, with starter, fish dishes, eggs and vegetarian dishes. To serve at 8-10°C while still young.

**VIGNA**  
*'800*  
EX GRANTANCO ELAMPINI

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