



GARGANTILIA

Chardonnay

Type of wine: white

Grape variety: Chardonnay 100%

Denomination: Colli Mantovani Alto Mincio

Alcohol content: 12,50% vol.

Total acidity: 6,70 g/liter

pH: 3,25

Sugars: 3,5 g/liter

Vineyard location: Reale in Volta Mantovana

Altitude: 80 m. a.s.l.

Exposure: north-est

Terroir: medium Morenic dough, loamy, with a drainage layer

Vineyard density: 5200 vines / Hectare

Production per vine: 2,5 kg

Training system: Guyot

Cutting: manual

Harvest: mechanical in September

Vinification: white wine vinification with cryo-maceration of the grapes for 3 days at controlled temperature at 4° C.

After the separation of the skins from the must, occurs the fermentation at the temperature 16°C in steel vats, then the wine remains on the fine lees till the bottling.

Refinement: 2 months in bottle

Ageing: 24 months

Serving temperature: 8°-10° C

Colour: straw yellow with greenish reflections

Bouquet: refreshing and delicate, sweetness of dried fruits, recalls to eucalyptus honey.

Taste: mineral, enveloping warm and soft.

Serve with: perfect as aperitif and combined with fish dishes, shellfish and crustaceans, cannelloni with spinach & ricotta cheese.

Bottle: classical Bordeaux conical

Size: 750 ml.

Cork: Nomacorc-bio made by sugar cane polymer

Packaging: 6 bottles in horizontal position