



CLIVUS

Garganega



VARIETY: Garganega

VINEYARDS: Valley and hills of Alpone Valley

HARVEST: End of September

VINIFICATION: Grapes are pressed gently with lung presses, at the beginning of October. The must, soon refrigerate, it is decanted and put in steel tanks for the fermentation at a 18°C degree.

AGEING: Steel Tanks

APPERANCE: Straw yellow with gree hues.

NOSE: Delicate with hints of hawthorn and elder.

PALATE: Dry, freshness on the mouth, well body, with an aftertaste of almond.

ALCOHOL CONTENT: 12,5 % vol.

FOOD MATCHING: This wine goes well with antipasti, delicate dishes, but also as aperitif.

SERVE: Serve at a temperature of 10-12°C.



Cantina di Monteforte

P.iva 00208410233 Cantina Sociale di Monteforte d'Alpone, Via XX Settembre, 24 - 37032 Monteforte d'Alpone (VR) Italia
www.cantinadimonteforte.it - info@cantinadimonteforte.it