



Il Giangio



APPELLATION

Gambellara Classico DOC



AREA

Il Giangio estate at Gambellara



GRAPES

100% Garganega



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

As soon as they have been harvested, the grapes undergo a soft pressing, and then the must (after refrigeration) is fermented for 20-25 days at a controlled temperature of 18° C. (64° F.).

COLOUR

A medium-deep straw-yellow, with golden highlights.

BOUQUET

Fresh and fruity, with hints of almonds and elderflowers.

FLAVOUR

Well-structured and full-flavored, with an appealing, clean aftertaste, in which one finds hints of summer fruits and almonds.

SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

FOOD MATCHES

An excellent aperitif, especially for those who prefer a dry wine. It also goes well with soups, savory pasta dishes, risottos, fish, shellfish and grilled white meats.