



*Denomination*

**CAMPETO – Garganega, Veneto IGT**

*Harvest*

2020

*Grape variety*

Garganega

*Geographical location of the vineyards*

The grapes come from vineyards on the border between Vicenza and Verona.

*Soil*

Volcanic origin, with a basaltic nature.

*Vinification*

Fermentation in steel tanks at 14°C and afterwards the wine is aged “sur lies”.

*Characteristics*

Colour: straw yellow.

Fragrance: mineral, with light feelings of yellow citrus fruits and yellow pulp fruits, with sage and nettle notes.

Taste: dry, fresh and savoury.

*Pairing*

Great as aperitif wine, well served with seafood-based dishes or any course.

*Serving temperature*

9-10°C

*Storage*

To be stored in cool places, protected from the light and at a temperature of 15°C.

*Alcohol content*

12,00 % vol.

*Total dry extract*

25 g/l

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25 g/l

*Packaging*

6 x 0.75 ml bottles per box.