



Appellation	Garda D.O.C.
Soil composition	Of glacial origin: moranic gravel with the presence of limestone and clay, with a ventilated and porous surface.
Position	South - West
Average Age of the Vines	More than 25 years
Vines	Chardonnay
Vinification	Placed directly in small crates, the grapes are left to rest briefly before vinification. The must obtained, after soft pressing, is fermented with a strict control of the temperature at 18°C.
Ageing	The decanting process is followed by the maturation period in second use tonneau.

Tasting Notes

Colour	With the brief drying of the grapes, and the right length of time in gib barrels, we've obtained a straw yellow wine with golden reflections.
Scent	Olfactory sensations of great intensity and persistence, accentuated by warm notes of exotic ripe fruit, pineapple, banana and honey.
Flavour	Full-bodied and harmonious, also expressing soft sensations in the mouth given by the set of polyols and alcohols, supported by a pleasant freshness.
Best served	8 - 10°C
Combinations	Best expressed with a typical mantuan dish of pumpkin tortelli, white meats, fish and vegetable risotto.