



## “CASA DI VANNA” Veneto IGT Bianco

### WHITE WINES



**Alcohol:** 12.5% vol.

**Area of Production:** Region: Veneto. Hilly moraine of the eastern shores of Lake Garda.

**Grapes:** White grapes Cortese and Garganega. System of growing: espalier with guyot.

**Soil Composition:** Gravelly soil of morainic origin.

**Vinification and Production System:** Soft pressing of the grapes, short maceration with the skins, immediate separation of the must, fermentation at controlled temperature (15-16°C.), preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

**Organoleptic Description:** Dry white wine, with complex structure, and full-bodied and fruity aroma.

**Color:** Light straw-yellow, a little green.

**Bouquet:** Fruity intense aroma, with hints of peach and apple, together with a delicate bouquet of flowers.

**Taste:** Full-bodied, dry and harmonious.

**Serving Temperature:** To be served cold at 9-10°C.

**Preservation:** To be drunk young. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Perfect with hors d'oeuvre, light first courses, fish and poultry.

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#### TECHNICAL DETAILS

**Total acidity:** 5,40 g/l

**Sugar:** 9,50 g/l

**Total SO2:** 98 mg/l

**Free SO2:** 29 mg/l

**Net dry extract:** 22,5 g/l

**Volatile acidity:** 0,20 g/l

