



“Colle dei Tigli” Veneto IGT Bianco

WHITE WINES



Alcohol: 12.5% vol.

Area of Production: Region: Veneto. Ancient hill (in italian: colle) covered with lime trees (in italian: tigli). This hill is 300 meters high in the hilly moraine of the eastern shores of Lake Garda.

Grapes: White grapes Cortese (50%) and Garganega (50%). 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 doeuvre, light first courses, fish and poultry.

TECHNICAL DETAILS:

Acidità totale: 5,50 g/l

Zucchero: 9,80 g/l

SO2 totale: 96 mg/l

SO2 libera: 29 mg/l

Estratto secco netto: 22,0 g/l

Acidità volatile: 0,20 g/l

