



## “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.

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#### TECHNICAL DETAILS:

**Total acidity:** 5,60 g/l

**Sugar:** 13,0 g/l

**Total SO<sub>2</sub>:** 108 mg/l

**Free SO<sub>2</sub>:** 32 mg/l

**Net dry extract:** 21,3 g/l

**Volatile acidity:** 0,14 g/l

