

ELLEZERO

IGT-GARGANEGA VERONESE



Grape varieties and production

Garganega 100%

1200 bottles



Area and soil

Vineyard in Casale area in Marcellise, located at 230 meters asl, southwest exposure, calcareous soil.



Vine training and harvesting

Pergola, plantation of 1970.

Thinning out in August and harvest in the first half of October, manual execution. Yield 6000 kg/ha



Vinification and aging

Spontaneous fermentation in stainless steel tanks with skin contact for 15/20 days and another 15 days of maceration. Aging 10 months in concrete tanks and 12 months in bottle.

No sulfur dioxide added.



Alcohol content and pairings

12,00% vol.

Best with shellfish dishes, boiled or grilled fish or white meats, medium-aged cheeses.

