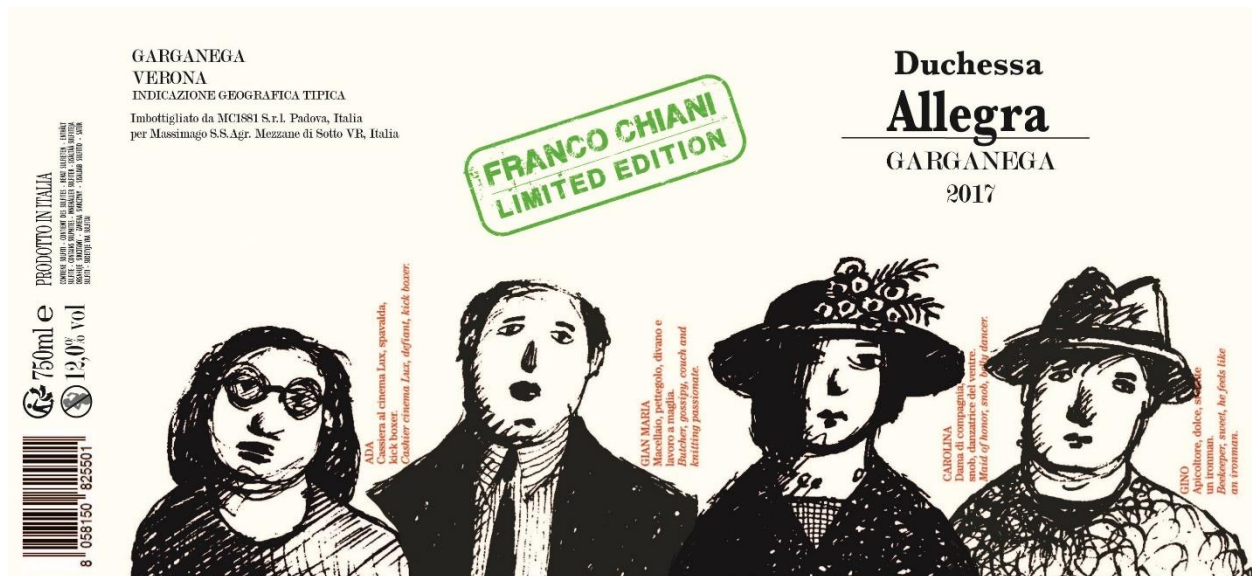


# Duchessa Allegra 2017

Garganega IGT Verona



CRISPY GREEN APPLE SLICES HAVE JUST BEEN CUT. A DELICATE VINE BENDS IN A FRAGRANT CITRUS-SCENTED SUMMER

"I wanted to give my Garganega the opportunity to express herself in a different way. Limestone soil is the perfect crav for this variety, which expresses herself with personality and a bright happy nobility".

The perfect combination could be...by the fireplace with a fish soup.

## TECHNICAL SHEET:

**WINE:** Dry white wine; From organic grapes;

**GRAPES:** Garganega 100%;

**SOIL TYPE:** Massimago estate (Mezzane di Sotto) – Limestone soil;

**ALTITUDE:** 180 mt.

**DENSITY:** 3000 plant/hectare;

**TRAINING:** Pergola veronese;

**VINIFICATION:** The ripe grape clusters are harvested in the month of september and selected on the plant.

After few days of skin contact, vinification and malolactic fermentation take place in steel vats at controlled temperature.

The wine rests in steel vats and then in the bottle for few months.

**ALCOHOL:** 12.00% vol.

**SUGAR:** 1,5 G/L

**CHARACTERISTICS:** Bright straw yellow colour with pale green reflections.

Tangy citrus aroma reminiscent of grapefruit and green apples.

On the palate, crunchy clean, with glycerine complexity and fruity notes which combine harmoniously to achieve perfect balance.

Lovely long minerally finish and a capacity to age exceeding our greatest expectations.

**PAIRING:** Shellfish and roasted fishes. Pasta dishes with clams/mussels. Internation cuisines suggestions: rice noodles with seafruits (Japanese ramen, Chow Mein), clams chowder. Vegatble soups with cream.

**LABEL:** Franco Chiani "Italian Facebook". From an idea of Camilla Rossi-Chauvenet and Franco Chiani.

Massimago s. s.  
Via Giare, 21 - Mezzane di Sotto, 37030  
Tel. +39 045 888 0143 - [www.massimago.com](http://www.massimago.com)  
[info@massimago.com](mailto:info@massimago.com)