

It all seems more clear from the balcony, a light breeze makes the skirt of my dress dance, our reflection on the water makes me feel like a child again. I'm cheerful and joyful without any complications.

Duchessa Allegra

Garganega Igt 2020

"The historical vineyards born on a limestone bed. I wanted to give my Garganega the opportunity to express herself in a different way. She introduces herself with a floral bouquet almost grapefruit-like, the mouth presents a balsamic persistence."

TECHNICAL SHEET

Wine: Dry white wine

Certification: From organic grapes

Grapes: Garganega

Soil type: Massimago estate

(Mezzane di Sotto) – Limestone soil

Altitude: 80 - 100 mt.

Density: 3000 plant/hectare

Training System: Pergola veronese

Vinification: 20% of the grapes are harvested before the main harvest to make sure to have a deep freshness in the wine. The rest is picked at perfect ripeness.

The wine is cold fermented at a controlled temperature, and after a short steel vat aging is bottled.

The wine ages in the bottles during a few months.

Characteristics: Bright straw yellow colour with pale green reflections. Tangy citrus aroma is reminiscent of grapefruit and green apples. On the palate, crunchy clean, with fruity notes and high minerality which combine harmoniously to achieve perfect balance.

Pairing: Shellfish and roasted fishes. Pasta dishes with clams/ mussels. International cuisines: rice noodles with sea fruits (Japanese ramen, Chow Mein), clams chowder. Vegetable soups with cream.

Label: Fanco Chiani's "Italian Facebook". From an idea of Camilla Rossi Chauvenet and Franco Chiani.

Alcohol: 12,5 % vol.

Sugar: 1.1 G/L

PRODUCED BOTTLES: 7000

