



COLLEZIONE MAIOLICA



GARGANEGA - VENETO I.G.T.

Our Maiolica-line celebrates the essence of the Venetian art of winemaking: a fresh, crispy, easy-sipping glass of our best local tradition. Both wine and art are deeply rooted in our region. We chose the majolica - a decorated plate typical of the Venetian artistic handcraft - to celebrate the profound connection between winemaking and the artistic craftsmanship: the meticulous painting of the Majolica reminds of the gentle attentions towards the vines of the farmer. Like any artist, we - the Cavazza Family - are steadily setting higher standards in our job; year after year, harvest after harvest, we strive to produce the best artwork. And we are proud to offer you our piece of art: your daily glass of Venetian wine.

TECHNICAL INFORMATION

AREA OF ORIGIN In the heart of Gambellara appellation in the province of Vicenza, Veneto Region.

SOIL TYPE Volcanic, with thin tuff-layers

VARIETAL Garganega

TRAINING SYSTEM Guyot

HARVEST PERIOD Mid-September

WINE MAKING Off skins (in white)

Soft-crushing of the grapes at low temperatures. Fermenting in stainless steel tanks at a thermostatically controlled temperature of 18° C max/64.4 F

ANALYTICAL CHARACTERISTICS

ALCOHOL 12,0% Vol.

RESIDUAL SUGAR 4,20 g/l

TOTAL ACIDITY 6,00 g/l

ORGANOLEPTIC PROPERTIES

COLOR Natural light straw yellow color

BOUQUET Fragrant, crisp, fruity nose with a touch of ripe fruit

TASTE Crisp and mineral, fresh and elegant with a pleasing persistence. Dry medium bodied, good acidity, tinges of white flowers, with an exquisite bitter almond aftertaste.

SERVING TEMP. 8-10° C/46.4-50° F

SERVING SUGG. Perfect match with ocean and river fish, white chowder (with shellfish), white meats, including goat and with pea or asparagus risottos.

CLOSURE Screw-cap

PERFECT FOR White wine lovers seeking new adventures