



# TERRE DI VIRGILIO GARDA DOC

“A GREAT WHITE WINE WITH  
A STRONG PERSONALITY”



## PRODUCTION AREA

Vineyards are situated in the area between Ponti sul Mincio and Monzambano.

## GRAPE VARIETY

100% Chardonnay

## HARVEST AND VINIFICATION

Harvest usually starts about the end of September. The grapes are hand-picked and dried for about 30-40 days. The berries are then crushed and softly pressed, the must undergoes cold maceration and finally the juice is fermented and aged in oak casks, in order to bring out the aromatic characteristics of the grapes.

## COLOR ●

## TASTE NOTES

The wine is clean, limpid with pale straw- yellow hues. It is elegant and crispy with vanilla and exotic fruit hints on the nose. It shows a very good balance between acidity, fruitiness and minerality. It has soft and round tannins.

ALCOHOL 14%

## THE ADVERT

It goes well with first courses based on fish, white meat roasts and soft cheeses. Try it also with a Taleggio cheese risotto.

