



CA' DEL MORO

Garganega Veronese IGT

Vinification

The harvest takes place at the end of September with picking by hand and selection of the best and most sun-exposed grape bunches. The grapes are destemmed and crushed, followed by a short period of cryo-maceration and gentle pressing. Controlled temperature ranging from 14-16°C. 6 months on the noble lees in stainless steel vats and 1 month of bottle-aging.

Sensory characteristics

Pale straw yellow in colour, on the nose it conveys notes of fresh white blossom and white-fleshed fruit, whereas on the palate it is smooth, fresh and extremely pleasant.

Gastronomy

Excellent with risottos and fish-based main courses, interesting paired with fresh goat and sheep cheeses.

Appellation
IGT Veneto

Grape varieties
Garganega

**Grado
alcolico**
12,5% Vol.

**Available
sizes**
0,75 l



COLLEZIONE RADICATA