

# Garganega

## *Vigne Alte*

i.g.t. veneto

**Vineyard location:**  
the province of Verona

**Soil:**  
hilly soil of morainic origin

**Grape varieties:**  
Garganega

**Grape harvest:**  
hand selection of the grape bunches that have reached optimum ripeness

**Vinification techniques:**  
maceration on the skins, gentle pressing of the grapes and must fermentation at controlled temperature

**Ageing:**  
in stainless steel vats

**Wine analysis:**  
alcohol content 12 % vol.

**Colour:**  
light straw yellow

**Bouquet:**  
delicate, intense, with hints of flowers, banana and green apple

**Palate:**  
slightly sweet, velvety, harmonic and elegant

**Food and wine pairing:**  
recommended as aperitif, particularly enjoyable with fresh summer dishes

**Service suggestions:**  
a young-drinking wine to be best enjoyed within 2 years from bottling

**Service temperature:**  
10°-12°C



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