

# Costalago

*speciali*

## Igt Bianco Tre Venezie

**Vineyard location:**

Venetian winegrowing areas

**Soil:**

hilly soil of morainic and volcanic origin

**Grape varieties:**

Garganega  
Chardonnay

**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 for 4 months

**Wine analysis:**

alcohol content 14 % vol.

**Colour:**

straw yellow with a greenish tinge

**Bouquet:**

pleasantly floral with fruity hints of banana/tropical fruits and citrus fruit

**Palate:**

savory, mineral-rich and lingering

**Food and wine pairing:**

recommended with fish starters, shellfish, seafood risotto, soups, and white meat

**Service suggestions:**

a firmly structured wine to be best enjoyed within 3 years from bottling

**Service temperature:**

12°-14°C



**ZENI**  
1870

BARDOLINO - LAGO DI GARDA - VERONA - ITALIA  
via Costabella, 9 - Tel +39 045 7210022  
www.zeni.it - info@zeni.it

