

FRATELLI DEGANI

AZIENDA AGRICOLA

100% GARGANEGA



GARGANEGA IGT

The grapes are pressed and left with the skins to macerate for about 6 hours after which the skins are separated from the juice and selected yeasts are added. Fermentation is carried-out in temperature controlled stainless steel vats at around 14 to 18 ° C. for a period of 10 to 12 days. The wine is then stored a few months in stainless steel before being bottled.

Classification

Dry White Wine I.G.T

Analytical data

Alcohol content 13%, Total Acidity in tartaric acid 5.8 grams per liter

Conservation

If stored at uniform temperature of 14-15° C, laid and away from light sources, the wine maintains its characteristics unaltered for 3-4 years

Organoleptic assessment

Yellow coloured wine, painfully fruity, with pleasant Apple and pear sweet smell, soft and round and round.

Serving method

Serve at temperature of 10°-12°C .

Food

Great for aperitif. To Be used with cheese and eggs, asparagus and artichokes, fish, seafood, White and early plates.