



"Duchessa Allegra" Garganega IGT BIO

100% Garganega. Tangy citrus aromas, such as grapefruit, and green apple; in some vintages also fresh-cut melon. The palate shows a crisp and clean fruitiness, with fresh savory notes that combine well with the fruit.

"Sapid, complex yet fresh and dynamic Garganega."

Wine exported to: USA

Most recent awards



Grape Varieties:

100% Garganega

Fermentation container: Stainless steel

Length of alcoholic fermentation: 2 weeks

Type of yeast: Cultivated

Length of maceration: A few hours

Aging containers: Stainless steel

Bottling period: Winter

Aging before bottling: 3 months

Aging in bottle: 3 months

Closure: Nomacorc



Organic: Yes

Vineyard location: In Mezzane di Sotto hills

Soil composition: Limestone

Vine training: Pergola Veronese

Altitude: 250 meters (820 feet) above sea level

Vine density: 3,000 plants per hectare

Yield: 2.5 per vine

Exposure: Southwestern

Years planted: 1998

Time of harvest: Early September

Total yearly production (in bottles): 10,000



Tasting Notes and Food Pairings

Tangy citrus aromas, such as grapefruit, and green Tasting notes:

apple; in some vintages also fresh cut melon. The palate shows a crisp and clean fruitiness, with fresh savory notes that combine well with the

Serving temperature: Best served at 8-10 °C (46.4-50 °F).

A very versatile wine. Shellfish and roasted fish. Food pairings:

Seafood pasta and rice dishes; international

cuisine: ramen and fish soups.

5-6 years Aging potential:

Alcohol: 12%

Winemaker: Valentino Ciarla

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