

PS
wine

premium wine selection

Vini di Qualità



Garganega Pinot Grigio

Le Arche

CLASSIFICATION	I.G.T.
TYPE	Bianco
REGION	Veneto
PROVINCE	Verona
GRAPE VARIETY	Garganega, Pinot Grigio
TYPE OF FARMING	Conventional
HARVEST	Pinot Grigio: end of August- beginning of September. Garganega: beginning of October.

VINIFICATION

Soft pressing with pneumatic press. The must, immediately chilled, is decanted statically and transferred into stainless steel tanks for the fermentation process, which takes place at controlled temperature of 18°C.

MATURATION

At the end of fermentation, the wine matures for few months in stainless steel.

TASTING NOTES

Straw yellow colour with green highlights, it reveals intense and delicate perfumes, which remind juicy fruit, whit flowers and a light note of citrus fruit. On the palate the wine is harmonious and balanced, dry with a good structure, refreshed by the acidity that lives on an almond final.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.