



CASAROTTO
AZIENDA AGRICOLA

Garganega Frizzante “Gemma Blu”

(Bottle size: 0,750 lt.)

Garganega Frizzante
Veneto I.g.t.



DENOMINATION:

Garganega Frizzante Verona I.G.T.

ALCOHOL CONTENT:

11,5 %

GRAPE VARIETY:

100% Garganega

AREA OF PRODUCTION:

Area of Montecchia di Crosara

HARVEST:

Completely harvested by hand in mid-late September.

TECHNIQUE:

The wine is soft-pressed and left to ferment into temperature-controlled (14 – 16 ° C) stainless steel tanks, and then re-fermented into pressure-secured tanks called “Autoclave” for about a month.

TASTING NOTE:

White sparkling wine with a straw yellow colour and a fruity and delicate perfume, slightly aromatic. Its taste is medium-sweet, soft and vivacious, with a palatable acidity degree.

RECOMMENDED PAIRINGS:

Ideal as aperitif and with light dishes, It's a wine suited to all courses

SERVING TEMPERATURE:

8- 10°C

**SOCIETA' AGRICOLA CASAROTTO
PRODUZIONE E VENDITA VINI D.O.C.**

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