



Casalforte

Garganega



INTERNATIONAL WINE &
SPIRIT COMPETITION 2015

BRONZE

VINTAGE: 2014



DECANTER WORLD WINE
AWARDS 2014

COMMENDED

VINTAGE: 2013



INTERNATIONAL WINE
CHALLENGE 2014

BRONZE

VINTAGE: 2013



Wine Type	White still wine
Appellation	Veronese I.G.T.
Grapes	Garganega
Alcohol (%VOL)	13% vol
Residual sugar	7 g/liter
Total acidity	5,75 g/liter
Sizes available	750ml
Serve at	12-14° C
Method of Production	Careful selection of grapes with high sugar content, brief cold maceration, gentle pressing of the grapes followed by a fermentation at 18°C and fining on the lees in stainless steel and then stored partly in wood casks for three months.
Tasting Notes	<i>Casalforte</i> Garganega is a dry and full-bodied varietal white wine, characterized by an intense perfume of almond blossom, citrus and vanilla. Fruity and richly textured with a clean mineral finish. It pairs perfectly with rich pasta dishes and light main courses.