



Garda Pinot Bianco Garda

Denominazione di Origine Controllata

Grape Varieties: Pinot Bianco

Vineyards: The vineyards are located 90 to 100 meters above sea level and they are south-east facing. Pruned-spur cordon-trained. Clayey limestone moraine soil with small gravel and sand presence.

Harvest: Pinot Bianco is a difficult variety and the grapes are harvested at the beginning of the harvest.

Vinification: The harvested grapes are pressed and the must is then clarified and fermented at 16°C for about two weeks. The wine remains in contact with its lees and is preserved in such a way as to avoid malolactic fermentation. It is bottled in December and released in January.

Tasting notes: Medium-bodied wine, fresh and fruity with a neat and clean taste.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

Az. Agr. Cavalchina Società Semplice

Via Sommacampagna, 7 - 37066 Custoza (Sommacampagna) - Italy

Tel. +39 045 516002 - info@cavalchina.com

www.tenutedifamiglia.com