



# 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

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