

GARDA DOC

BIANCO - *Elmè*

AREA OF PRODUCTION: Moraine small hills south of lake Garda,
town of Cavriana, Loc. Campagnolo.

TYPE OF TERRAIN : Moreine, sandly-pebbly, slightly calcareous.

HEIGHT s.l.m. : 100-130 m.

SHAPE OF FOSTERING: Guyot.

GRAPEVINE AGE: 5 - 7 years old, yield 90q/Ha.

VINE VARIETY: Chardonnay , Pinot Bianco, Incrocio Manzoni.

HARVEST: Manual in crates the first decade of September.

VINIFICATION: Destemming grapes, soft pressure, fermentation
in steel at 16° temperature. Decanting and refinement on
fine sediment for 3-4 months, with periodic batonage.

BOTTLING: In the spring following the harvest and subsequent
commercialization.

ANALYTIC DATA: Alcohol : 13 % vol.

Total acidity : 5,8 – 6,0 g/l pH : 3,25 – 3,30

Sugar residual : About 4 g/l

COLOUR: Bright straw-yellow, with gold shades.

AROMA: Elegant, with floral and fruit notes with a hint of
citrus sensations.

TASTE: Full and fresh, delicately mineral, with a sapid and dry end.

