



SCAIA

GARGANEGA /

CHARDONNAY

PRODUCTION AREA

Municipalities of Colognola ai Colli, Illasi and Mezzane.

TYPE OF SOIL

Medium-textured with a gravel sub-base.

VINEYARD ALTITUDE

100 m a.s.l.

GRAPES

Garganega 55% - Chardonnay 45%.

AGES OF VINES

10-15 years.

TRAINING SYSTEM

Guyot and Pergola.

VINE DENSITY

3,300 - 6,000 vines per ha.

YIELD

120 q. ha.

VINIFICATION

Plucking of the bunches with cold maceration for one hour in a reducing atmosphere. **Pressing:** soft cold pressing (8 °C - 9 °C) with pneumo-press in an inert environment. **Fermentation:** at low temperature 13 °C - 14 °C. **Malolactic fermentation:** no. **Bâtonnage:** once a week until bottling. **Stabilization:** cold.

AGEING

In stainless steel.

QUANTITY PRODUCED

100,000 bottles.

ORGANOLEPTIC EXAMINATION

Colour: straw yellow with greenish reflections. **Aroma:** white flowers of acacia, jasmine, bouquet of citrus such as pineapple, grapefruit and orange, apple, pear and mango and a light note of bananas. **Flavour:** fresh and pleasant thanks to its sustained acidity. Well balanced softness and tanginess, making it inviting and intriguing.

ALCOHOL

12.50% Vol.

ACIDITY

5.92 g/l.

RESIDUAL SUGAR

8,5 g/l.

PAIRING

Aperitifs, hors d'oeuvres featuring fish or seasonal vegetables and cold dishes, first courses with herbs, vegetable risottos, dry pasta dishes and soups, fish in light sauces.

SERVING TEMPERATURE

10 °C - 12 °C.

AGEING POTENTIAL

3-4 years.