



C A S E T T O



IGT BIANCO VERONA COLLECHIARA

Production Area: Bardolino area, lake Garda east shore.

Soil Composition: rolling terrain, overlooking Lake Garda, of glacial origin, formed by stony and loamy glacial debris.

Grapes: from white grapes Cortese and Garganega.

Alcohol Content: 13% Vol.

Colour: straw pale yellow.

Bouquet: characterized by intense and fruity bouquet, hints of apple and peach.

Taste: dry and harmonious. Full bodied wine.

Harvest: in September, when the grape bunches reach the optimal ripeness.

Vinification and Production System: traditional white vinification with grapes soft pressing.

Aging: in temperature controlled stainless steel vats for four months.

Preservation: store in a dry and dark place. Wine to be drunk young.

Serving temperature: to be served at 8-9° C.

Food combination: excellent to pair with savory vegetables pies and tasty pasta. Nice like an aperitif.

SOCIETÀ AGRICOLA CASETTO di Aldo Brancher & C. s.r.l.

Via Monte Noal e Pigno, 8

Cisano di Bardolino, Verona

+390456229130 - info@agricolacasetto.it

www.agricolacasetto.it