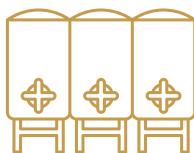


Garganega Pinot Grigio



-Le Arche-



VINIFICATION

The grapes are gently pressed using pneumatic presses. The must, immediately cooled, undergoes static decantation before being transferred into stainless steel tanks for fermentation, which takes place at a controlled temperature of 18°C.



AGEING

Once fermentation is complete, the wine is refined for several months in stainless steel tanks.



TASTING NOTES



Straw yellow in color with greenish highlights.

On the nose it reveals intense yet delicate aromas, reminiscent of juicy fruit, white flowers, and subtle citrus notes.



CLASSIFICATION

I.G.T.

WINE TYPE

White

ALC./VOL.

12%



GRAPE VARIETIES

Garganega, Pinot Grigio

AGRICULTURAL SYSTEM

Conventional

HARVEST

Late August/early September for Pinot Grigio, early October for Garganega



The palate is harmonious and well-balanced, dry and medium-bodied, refreshed by a lively acidity that extends into a pleasantly almond-like finish.