

VILLA CORDEVIGO

VILLA CORDEVIGO BIANCO

VERONESE
INDICAZIONE GEOGRAFICA TIPICA



Classification: Bianco Veronese i.g.t.

Type of wine: dry white

First vintage produced: 2006

Production zone: vineyards of the Cordevigo Estate at Cavaion Veronese

Type of soil: clay mixed with pebbles

Main grapes: Garganega and Sauvignon Blanc

Training system: traditional Veronese Pergola

Yield per hectare: approx. 9,000 kilos

Harvest period: the first week of October

Vinification: the Garganega and Sauvignon Blanc grapes are picked separately and then Garganega is allowed to overripen in crates in order to obtain greater concentration. After soft pressing of the grapes, the must is fermented in temperature-controlled stainless steel tanks, prior to completing its fermentation in French (Allier) oak barrels, in which part of the malolactic fermentation also takes place, making the wine more mellow and rounded

Maturation: in oak casks and a further maturation in bottle prior to release

TASTING NOTE

Colour: yellow with brilliant golden highlights

Nose: intensely fruity, with fresh notes of Golden Delicious apples, greengages, pineapple and citrus fruits, along with elegant vegetal hints of sage, wild flowers and chlorophyll due to the Sauvignon Blanc grapes. Hints of honey, given by the drying. The mineral, notes of Garganega stand out with this ageing

Flavour: on the palate it is full, rich and tangy, with attractive mellow fruit and elegant floral notes, enriched on the finish by appealing mineral tones

Serving suggestions: this white wine of considerable personality goes well with all fish dishes. It is excellent with vegetable-based dishes, and makes a perfect accompaniment for asparagus. It may also be served with grilled white meats and with moderately mature cheeses

Alcohol: 13% vol

Serving temperature: 12°-15°C