



Mancassola

## Biancospino

### Garganega DOC



#### TECHNICAL INFORMATION

**Area of origin**

Veneto Region - Colli Berici Hills in Lonigo, Vicenza

**Soil type**

Sedimentary stones

**Varietal**

Garganega 100%

**Training system**

Sylvoz

**Harvest period**

End of September

**Wine making**

Obtained from a selection of the best grapes manually harvested in small boxes. The wine ages with its noble lees - in stainless steel tanks - until bottling.

#### ANALYTICAL CHARACTERISTICS

**Alcohol**

12% vol.

**Total acidity**

6.00-6.30 gr/lit

#### ORGANOLEPTIC PROPERTIES

**Bouquet and taste**

The wine is fresh, mineral and delicate, reminiscent of fresh peach and elderflower. Pleasant, soft, slightly savoury with a persistent taste.

**Serving temperature**

8-10 °C / 47-50 °F

**Serving suggestions**

Excellent with appetizers, fish or white meats.

**Bottle size**

750 ml