

TRACCIA DI BIANCO

Garganega

GRAPES	Garganega
PRODUCTION AREA	Veneto - Loc. Camporengo Comune di Cavaion Veronese
VINEYARDS AGE	29 years
ELEVATION AND ORIENTATION OF VINEYARDS	190 m. - South
TRAINING SYSTEM	Spurred cordon
YIELD PER HECTARE	80 q/ha
PLANT DENSITY	5,000 strains/Ha
ABV	13.5%
SERVING TEMPERATURE	8-10 °C (46-50 °F)
RECOMMENDED WINE GLASS	Riedel Grape@Riedel 6404/05

TECHNICAL SHEET

The grape is manually selected during harvest, directly in the vineyard, and let cool down in a cold room for one night. Picked grapes head immediately to the winery and go into a wine press, without destemming. The free-run must renders 50%. The spontaneous fermentation takes place in concrete tanks at a controlled temperature of 18°C. Once the fermentation is over, the wine rests in the concrete tanks on its fine lees, which are periodically stirred back into wine through bâtonnage. The unfiltered wine does then get bottled in June.

TASTING NOTES

The wine had a straw yellow color with green reflections; the slight veiling that shows when waving the bottle is represented by the fermentation yeast that rests inside the bottle. Mature fruity notes of white peach and apricot on the nose. These fruity notes gradually disappear with aging, allowing notes of saffron and light hydrocarbon to develop. On the palate, fresh acidity and sapidity notes, with a deep and elegant final note.

FOOD PAIRING

The versatility of this wine makes it an excellent pairing for fish and seafood dishes. Ideal to pair with mature and / or marbled cheese.

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LE FRAGHE

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