

DECANAL WAS CREATED TO OFFER WINES WHICH ARE MODERN, VERSATILE AND TOTALLY APPROACHABLE.

MADE FROM BOTH INDIGENOUS ITALIAN AND INTERNATIONAL GRAPE VARIETIES, DECANAL WINES REFLECT THE CHARACTERISTICS OF THEIR REGION OF ORIGIN.

GARGANEGA PINOT GRIGIO GARDA DOC

Grapes:

Garganega and Pinot Grigio.

Harvest:

Garganega Pinot Grigio is the quintessential Italian white wine and has been a part of the Garda Lake landscape in north east Italy for centuries.

The combined influence of the mountains and Lake Garda gives a perfect micro-climate for grape growing. The grapes are carefully picked by hand in mid-September. Each vineyard is picked several times over in order to pick each individual bunch of grapes as optimum ripeness.

Vinification:

The grapes are de-stemmed and very gently soft pressed in a pneumatic press. The juice is chilled to allow a natural separation of sediment, after which selected yeasts are added to initiate fermentation. Fermentation takes place off the skins in temperature controlled conditions not exceeding 18 °C 18-22 ° C in stainless steel for approximately 15 days 7-9 days.

Tasting notes:

Decanal Garganega Pinot Grigio has a floral aroma, with masses of fresh fruit flavour on the palate. An elegant style of wine which is ideal on its own, with fish dishes or white meats.

