

Scaia Garganega & Chardonnay TreVenezie IGT

Tenuta Sant'Antonio



Origin

Country	Italy
Wine Region	Veneto, TreVenezie IGT
Winery	Tenuta Sant'Antonio

Technical Data

Grape Varieties	Garganega & Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Glass closure

Vinification	Cold maceration for one hour in a reducing atmosphere. Pressing: soft cold pressing (8 - 9 °C) with pneumo-press in an inert environment. Fermentation: at low temperature 13 - 14°C. No malolactic fermentation.
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Ageing	In stainless steel tanks.
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Description

In Brief	Garganega is a typical white variety for Soave and in combination with Chardonnay offers a wine that is excellent, finished, easy to like and pair with food.
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Tasting notes	Colour: straw yellow with greenish reflections. Aroma: white flowers of acacia, jasmine, bouquet of citrus such as pineapple, grapefruit and orange, apple, pear and mango and a light note of bananas. Flavour: fresh and pleasant thanks to its sustained acidity. Well balanced softness and tanginess, making it inviting and intriguing.
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Food Pairing	Aa an aperitif or with starters featuring fish or seasonal vegetables and cold dishes, first courses with herbs, vegetable risottos, dry pasta dishes and soups, fish in light sauces.
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Notes

