



## SenzaFine Bianco

VERONA IGT

**Vineyards:** located in the historic cru 'Castelcerino'

**Average age of the vines:** 30 years

**Exposure:** South-East

**Soils:** substrate of volcanic origin, with tuffaceous components

**Grapes:** Garganega

**Average analytical data:**

Alcoholic degree: 12,00 % Vol.

Residual sugar: 5,50 gr/l

Total acidity: 6,80 gr/l

**Description and characteristics:**

Very fresh white wine obtained from 100% Garganega grapes. Bright straw yellow colour, with an inviting nose of elderberry flowers and tropical fruits. On the palate it is mineral with balanced and elegant acidity, fresh with dry aftertaste.

**Best with:**

Cool chilled, you will appreciate it as an Aperitif drink but also as ideal companion with fish, veal, poultry dishes and mild cheeses.