

# LE FRAGHE

## CAMPORENGO GARGANEGA

GRAPES:	Garganega
GROWING AREA:	Veneto region- Village of Camporengo - Commune of Cavaion Veronese
AGE OF VINEYARDS:	16 years
ASPECT AND ELEVATION:	South-facing at 190 metres
TRAINING METHOD:	Spurred cordon
YIELD PER HECTARE:	90 q/ha
PLANTING DENSITY:	5,000 vines per hectare
ALCOHOL:	13%
SERVING TEMPERATURE:	8-10 °C
RECOMMENDED GLASS:	Riedel, Grape series: Red Wine 404/05
CELLARABILITY:	2-3 years

## TECHNICAL INFORMATION

The whole clusters are placed in the press, with no de-stalking, and the free-run must amounts to only 55%. After a fermentation at 17°C in stainless steel, the wine rests on the fine lees in 50hl steel tanks until the following spring, when it is bottled.

## SENSORY INFORMATION

Showing straw yellow, Camporengo Garganega releases an appealing, elegantly balanced bouquet composed of floral essences of acacia and mimosa over a background of rich peach and apple, and concludes with nuances of pungent green pepper. The palate is notable for its full body, excellent progression, and overall harmony. The finish compels attention for its elegant continuance of aromas introduced on the nose.

## SERVING SUGGESTION

Camporengo Garganega is delicious with first courses of seasonal vegetables, and fresh or salt water fish and shellfish