



- VITICOLTORI DAL 1877 -

## Garda Doc Brut

**Denomination:** Garda Doc Brut

**Vines:** Garganega e Chardonnay

**Soil type:** Hilly Morainic origin, clayey and limestone

**Winemaking:** Grapes are harvested early in the morning and softly pressed. The first fermentation takes place in stainless steel tanks followed by a re-fermentation with Martinotti-Charmat method for a period of 3-4 months

**Refinement:** Steel

**Color:** Bright pale yellow with greenish reflections

**Smell:** Fragrant and fresh with floral scents in the opening and then white pulp fruit in return

**Flavor:** Harmonious and in line with the sense of smell. It is pleasantly savoury and of good persistence

**Alcohol gradation:** 12 %vol

**Serving temperature:** 6-8°C | 42,8 °F

**Food pairing:** Excellent as aperitif and with fish starters. Ideal with fish and vegetable risotto. Perfect for a banquet based on lake fish such as Coregone and Lavarello

### Description:

It is obtained from an attentive and careful selection of white berry grapes grown in the vineyards most favorably exposed on the hills of San Leone Estate on the South of Garda Lake. The result is an elegant "bubble" able to offer a clear and "sincere" sip that enhances the essence of native vines that best express the connotations of the territory which is the wonderful Garda Lake basin. Two white berry grapes are used: Garganega and Chardonnay. The first one is a native vine of the basin of Garda Lake and it is used in larger percentage in order to enhance the territorial characteristics; the second one gives roundness, refinement and longevity. Grapes are harvested early in the morning to keep, as much as possible, aromas, organoleptic substances and typicalness of the vine. Chardonnay grapes are harvested at the end of August whereas Garganega grapes are harvested in the mid of September. The colour is bright pale yellow with greenish reflections and with a fine and persistent perlage. The sense of smell is fragrant and fresh with flora scents in the opening and then white pulp fruit in return. The sense of taste is harmonious and in line with the sense of smell. It is pleasantly savoury and of good persistence. It is excellent as aperitif and with fish starters. Ideal with fish and vegetable risotto. Perfect for a banquet based on lake fish such as Coregone and Lavarello. To be served at 6 - 8°C



Seiterre

Veneto | Piemonte | Trentino | Lombardia | Friuli Venezia Giulia | Toscana  
info@seiterre.com

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seiterre.com

