

Lunagio – White Blend – Garganega Chardonnay

WHITE WINE

Straw yellow colour endowed with great freshness and pleasantness; on the nose stand out perfumes of great intensity and finesse. The finish is slightly bitterish, typical of Garganega grapes.

Offers great intensity and finesse, evoking olfactory sensations of tomato leaves, scents of sage and delicate fruit fragrances. In the end it surprises with the pleasantly bitter hints characterising the Garganega grape. The perfect wine for aperitifs, delicious with fish, veloutés and risottos.

Production area: Veneto

Grape variety: Garganega and Chardonnay

Chemical characteristics:

Actual alcohol,% vol 12,50 | Sugars, g/l 3 | Total acidity, g/l 5,70

Serving temperature: 8-10°C

Glass bottles with a capacity of 0.750 l packaged in **cartons of 6.**