



Tenuta Mancassola

Biancospino

Garganega DOC



TECHNICAL INFORMATION

Area of origin

Veneto Region - Colli Berici Hills in Lonigo, Vicenza

Soil type

Sedimentary stones

Varietal

Garganega 100%

Training system

Sylvoz

Harvest period

End of September

Wine making

Obtained from a selection of the best grapes manually harvested in small boxes. The wine ages with its noble lees - in stainless steel tanks - until bottling.

ANALYTICAL CHARACTERISTICS

Alcohol

12% vol.

Total acidity

6.00-6.30 gr/lit

ORGANOLEPTIC PROPERTIES

Bouquet and taste

The wine is fresh, mineral and delicate, reminiscent of fresh peach and elderflower. Pleasant, soft, slightly savoury with a persistent taste.

Serving temperature

8-10 °C / 47-50 °F

Serving suggestions

Excellent with appetizers, fish or white meats.

Bottle size

750 ml