

Creari



GRAPE

Garganega 100%.

PLACE OF ORIGIN

“Classic” area of Gambellara; volcanic land 200 meters above s.l.

VINTAGE

“In white” by controlled temperature of 18°.

RIPENING AND MELLOWING

4 months in bottle.

SOME HISTORY ABOUT THE GRAPE

2 Ha. planted in 1984 in the Cru “CREARI” with 2.500 plants per Ha.

TASTING COMMENTS

Fresh lively yellow accompanied by a fragrant and refined taste.

Best temperature for serving 10-12°.