

# CASARETTI

## Brol di Calmasino

### VENETO IGT

**PRODUCTION AREA**

Eastern shore of Lake Garda

**SOIL**

Morainic hills

**YIELD PER HECTARE**

Approx. 100 l/ha

**GRAPE VARIETIES**

90% Garganega, 10% Cortese

**COLOUR**

Straw yellow

**BOUQUET**

Round and distinctive with hints of elder and almond

**TASTE**

Soft, well-balanced and long-lasting

**HARVEST**

Selective hand-harvest of the best grapes

**PRODUCTION METHOD**

Grape skin maceration, delicate pressing and must fermentation in 500 l tonneau barrel

**AGEING**

About 8 months in tonneau and concrete barrel with a periodic battonage. Afterwards at least 3 months in the bottle.

**DRINKING SUGGESTION**

Best drunk within 4 years. Serving temperature: between 12°C and 14°C.

**FOOD PAIRING SUGGESTION**

Suggested with fish risotto, white meat, seafood and cheese

**ALCOHOL CONTENT**

13%

