



PAS DOSÉ

WINE AND THE SENSES

Straw-yellow with golden accents. Fresh notes of white flowers and yellow-flesh fruit. Well-balanced, creamy and fruit-flavoured palate. Full, all-embracing taste; fine, persistent perlage..

FOOD MATES

Excellent aperitif, an extremely versatile wine. A fine companion to sweet- and salt-water fish, it also goes well with delicate entrées and white meats. Serve at a temperature of 6/8°C.

TERROIR

Five hectares of morainic vineyards located south of Lake Garda. The cultivation system is Guyot, with a planting density of 3500/4000 per hectare and north/south exposure of the vines. The production is about 100 quintals per hectare. If the year is particularly generous, a summer pruning is carried out.

ACIDITY: 6,5 gr./l.

LONGEVITY: 6-8 years

WINE-MAKING

The harvest, which is strictly manual, begins in the first 10 days of September. The grapes are loaded whole and undergo a soft pressing. The free-run must, after cold static decantation, is fermented at a low temperature with selected yeasts. In the following spring, the second fermentation takes place. The wine is then left to mature on the lees for at least 36 months. After disgorging, it rests for at least 2 months before release.

GRAPE VARIETY: Chardonnay 60%, Garganega 40%



60 calories



750ml/1,5 L



12,5% vol.



jakowine.it
info@jakowine.it

Strada Corte Garofolo 73
37135 Verona - Italy
Ph 045 502952 Fax 045 8207931
P.Iva 04142770371

