

DOROBIANCO Garda D.O.C.

Grape variety: 50% Riesling, 30% Chardonnay, 20% Pinot Bianco

Production area: Lugana di Sirmione and Desenzano del Garda (Vineyards)

Sun exposure: Total

Soil: Clay in Sirmione and mostly calcareus in Desenzano

Training method: Row training with Gouyot pruning

Harvest time: Last decade of September

Wine making: Soft pressing of the grapes, cold static decantation. Fermentation in stainless steel vats at controlled temperature. Blending and bottling wine. Stored in bottle for about 2 months.

Color: Pale straw

Nose: Floral with aromas of exotic fruits and citrus fruits

Taste: Savoury, great flavor and minerality. Long, elegant and persistent, it is striking for the fresh sensation it gives. In evolution it offers more complexity with notes of ripe fruit.

Serving temperature: 8°C

Recommended food: Aperitifs, seafood, oysters and white meat

