

CAMPORENCO GARGANEGA

GRAPES	Garganega
PRODUCTION AREA	Veneto region- Village of Camporengo - Commune of Cavaion Veronese
VINEYARDS AGE	19 years
ELEVATION AND ORIENTATION OF VINEYARDS	190 m. - South
TRAINING SYSTEM	Spurred cordon
YIELD PER HECTARE	90 q/ha
PLANT DENSITY	5,000 strains/Ha
ABV	13.0%
SERVING TEMPERATURE	8-10°C (46-50 °F))
RECOMMENDED WINE GLASS	Riedel, Grape series: Red Wine 404/05
CELLARABILITY:	2-3 years

TECHNICAL SHEET

The whole clusters are placed in the press, with no de-stalking, and the free-run must amounts to only 55%. After a fermentation at 17°C in stainless steel, the wine rests on the fine lees in 50hl steel tanks until the following spring, when it is bottled.

SENSORY INFORMATION

Showing straw yellow, Camporengo Garganega releases an appealing, elegantly balanced bouquet composed of floral essences of acacia and mimosa over a background of rich peach and apple, and concludes with nuances of pungent green pepper. The palate is notable for its full body, excellent progression, and overall harmony. The finish compels attention for its elegant continuance of aromas introduced on the nose.

SERVING SUGGESTION

Camporengo Garganega is delicious with first courses of seasonal vegetables, and fresh or salt water fish and shellfish

AZIENDA AGRICOLA
LE FRAGHE

località Colombara - 37010 Cavaion Veronese (VR)
tel. 045 7236832 fax 045 6260183
www.fraghe.it - info@fraghe.it