



SenzaFine

by Corte Adami

SenzaFine Bianco VERONA IGT GARGANEGA



Vineyards: of property, located in the historic cru 'Castelcerino'

Average age of the vines: 30 years

Exposure: South-East

Soils: substrate of volcanic origin, with tuffaceous components

Grapes: Garganega

Analytical data:

Alcoholic degree:	12,00 % Vol.
Residual sugar:	5,50 gr/l
Total acidity:	6,80 gr/l

Description and characteristics:

Very fresh white wine obtained from Garganega grapes. Bright straw yellow colour, with an inviting nose of elderberry flowers and tropical fruits. On the palate it is mineral with balanced and elegant acidity, fresh with dry aftertaste.

Cool chilled, you will appreciate it as an Aperitif drink but also as ideal companion with fish, veal, poultry dishes and mild cheeses.