

GARBELLO

Monferrato

DENOMINAZIONE
DI ORIGINE CONTROLLATA

Bianco



*The good and the beautiful of our land:
perfume, colour, body and name.*

CLASSIFICATION: Monferrato Bianco DOC.

NAME: Garbello.

Technical Notes

GRAPE VARIETY: Arneis.

PRODUCTION AREA: our vineyards in Monferrato.

SOIL: calcareous clay.

TRAINING SYSTEM: Guyot.

VINIFICATION: light pressing, fermentation in stainless steel vats at controlled temperature. When the fermentation is over, matured on the lees for few month before being filtered and prepared for bottling.

AGEING: in stainless steel tanks and in bottle for 1 month before marketing.

SENSORY NOTES: straw yellow colour, bouquet of acacia's flowers and yellow pulp fruits: peach, pear, apple and tropical fruits. Elegant, dry and fresh, hints almond in the finish.

PAIRINGS: it combines well with fish, delicate appetizers, soup, pasta soft cheeses. Excellent as an aperitif.

SERVING TEMPERATURE: 8-12°C.

HOW TO CONSERVE IT: if stored in a cool dark and dry place at 10°-18° C, bottles keep well for about 2 years.

FORMAT: 0,75L



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