

# 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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