

MASSIMAGO

Duchessa Allegra Garganega Verona IGT 2024

“The historical vineyards born on a limestone bed. Our Duchessa is a white wine to express all the territorial uniqueness and potential of Garganega. She introduces herself with a floral bouquet almost grapefruit-like, and shows plenty of savoury and mineral notes at the palate with a bright and dynamic persistence. Vivid, bright and joyful, as her name suggests”.

Wine: dry white wine
Certification: organic
Grapes: Garganega
Soil type: limestone
Altitude: 100 - 250 mt.
Density: 300 plants/hectare
Training System: Pergola veronese

Vinification:
The grapes are hand-harvested in September, at its best ripening moment. The grapes are destemmed and softly crushed. The skin-maceration takes place in the pressing machine during a few ours. The must is cold fermented in stainless-steel vats at a controlled temperature. After the fermentation, the wine ages during a few months on the lees. After a decantation, the wine is bottled for a further few months (3) aging in the bottle.

Alcol: 12,00% vol.
Sugar: 0,6 G/L
Acidity: 4,88 G/L

Characteristics: bright straw yellow colour with green rims. Tangy citrus aromas that reminds of grapefruit and green apples, in some vintages also fresh cut melon. The palate shows a crunchy-clean fruitiness, with fresh savoury notes that combine well with the fruit.

Pairing: a very versatile wine. Shellfish and roasted fish. Seafood pasta and rice dishes. International cuisine: ramen and fish soups.

Label: Franco Chiani "Italian Facebook". From an idea of Franco Chiani and Camilla Rossi-Chauvenet.

Bottles produced: 10.000

