



Bianco Secco Quintarelli 2015

Quintarelli

Production area

It's a wine that can tell the story of Giuseppe Quintarelli Amarone one of the Masters; a man who has managed to enhance dramatically the territory of Valpolicella, a magical place nestled between Lake Garda, the Po Valley and the first peaks of the Dolomites. Here the culture of wine there, you hear, you see, and he finds himself in really interesting products that have marked time, as this dry white that comes from the union of Garganega, Chardonnay, Sauvignon, Trebbiano and Saorin and it follows an absolutely natural philosophy: only natural manure as fertilizer, and use of only copper and sulfur as a pesticide in the vineyard.

Vineyards

Type: White

Alcohol: 12,5

Grapes: Garganega 70%, Chardonnay, Sauvignon and Trebbiano for the 30%

Maturation

Glass and steel in winemaking and aging, with the wine is kept on its lees to give him a very interesting structure.

Sensory

Straw yellow with golden tinges. Delicate notes of ripe fruit, where features apricot and peach. Very pleasant and fragrant, beautiful freshness and a long finish

Serving

It is recommended to be served at 8 - 10°C

