

# GODÒ

## Blanc Spumante Extra Dry



“Godo” evokes easy enjoyment and is what we had in mind when we created a Charmat method white sparkling wine with “provocative” nuances. Obtained from a blend of early harvested garganega and pinot bianco. The controlled temperature fermentation preserves aromas and flavors for a pleasantly harmonious wine. Evocative aromas of wild flowers and green apple are replicated on the palate and augmented by a fine, persistent perlage.

<b>Grape Varieties</b>	80% Garganega, 20% Pinot Bianco
<b>Vineyard location and characteristics</b>	Verona province, 100 to 300 meters a.s.l. with varied exposures
<b>Soil</b>	Volcanic, alluvial, tuffaceous, morainal, clayey and calcareous
<b>Vine training and planting density</b>	Pergola or guyot with an average of 5,000 vines/ha
<b>Harvest</b>	Manual or machine harvest from end August depending on variety and vineyard
<b>Vinification</b>	White soft pressed. Static decanting and controlled temperature fermentation at 12°C. Charmat method prise de mousse
<b>Maturation</b>	One to three months in stainless steel vats and short bottle refinement
<b>Organoleptic Characteristics</b>	Pale straw yellow in color with intense aromas of green apple and wild flowers. A fine elegant mousse for a satisfying, persistent sip
<b>Analytical Notes</b>	Alcohol: 12% vol Residual sugar: 10% (Brut)
<b>Size</b>	0,75 l
<b>Pairings</b>	An easy-going, lively sparkling wine that is perfect for informal gatherings whether an aperitif or a light meal with seafood or vegetable dishes
<b>Serving Temperature</b>	8° - 10°
<b>Cellaring</b>	A young drinking wine, best consumed within 2 years of bottling