

GODO' Bianco Veronese IGT

"Godo" evokes easy enjoyment and is what we had in mind when we created a wine from late harvest grapes to achieve a beautifully textured white. Controlled temperature fermentation maintains the fresh, intense aromas, evocative of wild flowers, green apple and shiro plums.



Grape Varieties 70% Garganega, 20% Sauvignon Blanc and other international varieties

Vineyard location and characteristics Verona province, 100 to 300 meters a.s.l. with varied exposures

Soil Volcanic, alluvial, tuffaceous, morainal, clayey and calcareous

Vine training and planting density Espalier with 5,000 vines/ha

Harvest Machine harvest from mid-September

Vinification Soft pressed off the skins, temperature-controlled fermentation at 12°C and cold static decanting

Maturation Four months maturation in stainless steel vats before fining and bottling

Organoleptic Characteristics A golden yellow wine that offers up a bouquet of wild flowers, green apple and shiro plum. The late ripened grapes give fuller flavor, a rounded mouthfeel and satisfying length on the finish

Analytical Notes Alcol: 12,5 % vol.

Size 0,75 l

Pairings A food-friendly white with enough structure and flavor to enhance first course pasta or rice dishes, baked fish, and white meat dishes

Serving Temperature 10° - 12°

Cellaring A young drinking wine, best consumed within 3 years of bottling