

GODO' 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 wildflowers and green apples are replicated on the palate and augmented by a fine, persistent perlage.



Grape Varieties 80% Garganega, 20% Pinot Bianco

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 Pergola or guyot with an average of 5,000 vines/ha

Harvest Manual or machine harvest from end August depending on variety and vineyard

Vinification White soft pressed. Static decanting and controlled temperature fermentation at 12°C. Charmat method prise de mousse

Maturation One to three months in stainless steel vats and short bottle refinement

Organoleptic Characteristics Pale straw yellow in color with intense aromas of green apple and wildflowers. A fine elegant mousse for a satisfying, persistent sip

Analytical Notes Alcohol: 12% vol. - Sugar: 12-17 g/l

Size 0,75 l

Pairings An easy-going, lively sparkling wine that is perfect for informal gatherings whether an aperitif or a light meal with seafood or vegetable dishes

Serving Temperature 8° - 10°

Cellaring A young drinking wine, best consumed within 2 years of bottling