



GARDA CLASSICO BIANCO

GARDA CLASSICO DOC CHIARETTO

zone of origin	Valtinesi del Garda	Valtinesi del Garda
grapes	Riesling, Manzoni Cross, Chardonnay	Groppello 50%, Marzemino 25%, Sangiovese 10%, Barbera 15%
type of cultivation	Simple cordon	Arch/Simple cordon
production	80 hl. per hectare	85 hl. per hectare
vinification	traditional white vinification	red vinification, removing the grape skins after a short time
bottling phase	the wine is filtered to stabilise it according to AMAB rules without using synthetic filtering systems	the wine is filtered to stabilise it according to AMAB rules without using synthetic filtering systems
serving and accompaniment	8°-10°, vegetables, fish, fresh cheeses, petits fours	8-10°C, fresh vegetables and crudités, first courses, lake fish, fresh cheeses
colour	straw yellow with brilliant green hues	from rose petal pink to cherry with ruby reflections
fragrance	fresh and delicate with characteristic floral tones	fine, intense, with some floral and fruity hints
taste	harmonic velvety with slight saline hint and light almondy aftertaste	dry, fresh, fine, sapid, with definite salty hint and a slight almondy aftertaste
minimum alcohol content	11% vol	11,5% vol
minimum total acidity	5 per thousand	5,5 per thousand
minimum net dry extract	15 per thousand	16 per thousand
sulphur dioxide	as per AMAB dispositions, less than 80 mg/lt	as per AMAB dispositions, less than 60 mg/lt



GARDA CLASSICO DOC ROSSO

GARDA BRESCIANO DOC NOVELLO

GARDA CLASSICO ROSSO SUPERIORE

zone of origin	Valtinesi del Garda	Valtinesi del Garda	Valtinesi del Garda
grapes	Groppello 50%, Marzemino 25%, Sangiovese 10%, Barbera 15%	Groppello 50%, Marzemino 25%, Sangiovese 10%, Barbera 15%	Groppello 50%, Marzemino 25%, Sangiovese 10%, Barbera 15%
type of cultivation	Simple cordon	Simple cordon	Simple cordon
production	85 hl. per hectare	85 hl. per hectare	80 hl. per hectare
vinification	traditional white vinification	carbonic maceration	traditional red vinification, refined in small oak casks for 14 months and maturation in "lying-down" bottles for 3 months
bottling phase	the wine is filtered to stabilise it according to AMAB rules without using synthetic filtering systems	by 31 December of the year of production	the wine is not filtered to respect the product more fully
serving and accompaniment	12-14°, legumes, vegetables, stews, mature cheeses	12-14°C, autumnal dishes, spit roasts, chestnuts, cheeses	16-18°C, braised and stewed meats, or furry game
colour	brilliant ruby red	ruby red, intense, brilliant	ruby red, brilliant
fragrance	winey, characteristic, fruity when young, spicy later on	winey, characteristic	winey, characteristic, fruity when young, spicy later on
taste	sapid, characteristic, fine, with salty tones and almondy aftertaste	sapid, characteristic, with slightly bitter undertones	velvety, pleasantly noble, bitter almond aftertaste, slight woody taste from refining in casks
minimum alcohol content	11% vol	11% vol	12% vol
minimum total acidity	4,5 per thousand	5 per thousand	5,5 per thousand
minimum net dry extract	20 per thousand	21 per thousand	25 per thousand
sulphur dioxide	as per AMAB dispositions, less than 60 mg/lit	as per AMAB dispositions, less than 60 mg/lit	as per AMAB dispositions, less than 60 mg/lit