

BERTAGNA

MONTEVOLPE BIANCO

I.G.P. ALTO MINCIO

Colour	Straw yellow
Aromas	Delicate, pleasant, characteristic
Taste	Savory, harmonish
Alcohol content	13,5%
Serving temperature	14 °C - 57.2 °F
Food pairing	Delicate first plates, pumpkin tortelli, fish soup and cheese, preferibly erborinated

Bottle content:



750 ml



Grape varieties	Chardonnay 100%
Production area	Cavriana, Mantova (MN)
Altitude	170 ML A.S.L.
Soil costitution	Morenic
Vine training system	Pruned-renewable cordon-trained
Harvest	September
Vinification	Manual harvesting. Drying of the grapes in small boxes, soft pressing of the grapes. Start temperature controlled fermentation in stainless steel vats and refinement in tonneaux of french oak for 6 months. Ageing in the bottle for 6 months