



## GAIO

### BIANCO FRIZZANTE VENETO

Indicazione Geografica Tipica

**It's our young and lively wine.  
A wine dedicated to curious, optimistic people  
who love being in company of others.**

**GRAPE:**

GARGANEGA 80 % and PINOT BIANCO 20% own grown grape.

**VINEYARDS:**

Open arbor system. Mixed clay soil. Positioned on the foothills at 90 m altitude. 15 - 20 year old vines. Grape production: about 120 q/ha.

**VINIFICATION:**

Harvesting by hand at the beginning of September. Follows wine-making techniques for white wines. Fresh grapes are immediately softly pressed and refrigerated. Fermentation in stainless steel for about 15 days, at temperature of 16-18°C and then kept on its own yeast until the following spring for bottling.

**TASTING:**

Colour: straw yellow. Perfume: sour fresh fruit aromas.

Taste: fresh and tasty. Alcohol content: 11,5%

**SUGGESTED FOOD COMBINATIONS:**

Light and sparkling, it's a very good wine as aperitif. In addition, it's perfect with light starters, first courses with vegetables, cheeses and white meat. Ideal with fish and perfect also with pizza.

Service temperature: 8-10°C

**AVAILABLE PACKAGING:**

750 ml glass bottle.