GIOVANNI EDERLE Donna francesca garganega veronese



A full bodied, round wine that leads with aromas of ripe yellow fruits and lemon curd with notes of pleasnatly bitter green almond and more citrus curd on the palate.

Color: White Grapes: Majority Garganega with some Chardonnay Area of Production: Veneto, Valpolicella Age of Vines: 17 Years Yield: 9000kg grapes per ha Soils: Clay, loam and calcareous soils Farming Practices: Cerified Organic Yeast: Indigenous Fermentation and aging: Fermentation in stainless steel and ageing in untoasted French oak barrels for 12 months, then

Alcohol: 13.5%

one more year ageing in bottle.

