



## *Gocce d'Inverno*

**Grapes:** Garganega, Trebbiano Toscano, Cortese.

**Quality:** dessert white wine.

**Colour:** golden yellow.

**Fragrance:** raisin-and-honey-scented, floral and fruit notes.

**Flavour:** harmoniously sweet, almondy aftertaste.

**Serving temperature:** 10°C. with biscuits, short pastry and almond cakes, or strong cheese.

**Vine training system:** Trentino pergola / Guyot

**Average grape yield:** 9 tons/ha

**Grapes harvest:** only the riper grape-clusters from the best sun-kissed spots of the vineyard are hand-picked, selected and carefully laid out to dry on shallow trays for at least 4 months (October to January).

**Wine-making:** 4-5-day skin-contact maceration, temperature control fermentation.

**Aging:** 3 months in steel vats, 12 months in acacia barriques, final 6-month bottle refining.

**Alcohol:** 12,5 % vol.



Azienda Agricola

# *Il Pignetto*

**Total acidity:** 5,5 g/lit

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**Azienda Agricola Il Pignetto**

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