



Gocce d'Inverno

The grapes to produce it are selected during the harvest and let dry in shallow trays. They're pressed in **the heart of winter**. In fact, the name means "drops of winter" in Italian.

Grapes: Garganega, Trebbiano Toscano, Cortese.

Quality: dessert white wine.

Colour: golden yellow.

Fragrance: jam, honey, dried flowers and fruits notes

Flavour: sweet, balanced, enveloping and persistent

Serving temperature: 10-12°C. Perfect with biscuits, short pastry or strong cheese.

Vine training system: Trentino pergola / Guyot

Average grape yield: 8 tons/ha (before drying of grapes)

Grapes harvest: only the best grape bunches are selected and carefully laid out to dry on shallow trays for at least 4 months (from October to January).

Wine-making: soft pressing, fermentation at controlled temperature.

Aging: 6 months in steel vats, at least 6-month bottle refining.

Alcohol: 13,5 % vol.

Total acidity: 5,5 g/lt

Azienda Agricola Il Pignetto Loc. Pignetto, 108 37012 Bussolengo (Verona) - Italia Tel. +39 +39 045 7151232 www.cantinailpignetto.com - info@cantinailpignetto.com