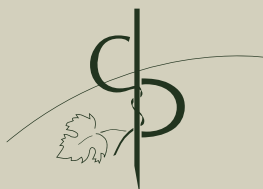


CANTINA
COL DOVÌGO



BREGANZE



RIVOLE

Technical data sheet

Denomination

Breganze Bianco D.O.C.

Grape variety

55% Tai - 37% Chardonnay - 8% Sauvignon.

Area of production

Col Dovigo own vineyards in the hills of Breganze, it takes the name of the hill where Cantina Col Dovigo stands.

Type of cultivation

Pruned spur cordon trained.

Winemaking process

Handpicked grapes. De-stemmed and crushed, followed by a soft pressing and fermentation at the maximum temperature of 18°C for a period from 15 to 18 days. Maturation and aging in steel tanks until March on noble lees.

Alcohol

13%

Acidity

5,5 g/l

Color

Greenish yellow.

Aroma

Extraordinary power of aromas that opens with white flowers and tropical fruits and ends with the herbal flavors of Sauvignon.

Taste

Wide and fresh, well-balanced, recalling the aromatic freshness of the perfumes.

Food matching

Appetizers, fish-based preparations and eggs.

Suggestions for service

Temperature of service: 8-10°C, open the bottle few minutes before the service.

Available sizes

0.750 lt