



FURBASTRO

GARGANEGO MÜLLER THURGAU



Type of wine

white, young and aromatic

Location of the fields

Vineyard I La Volpe on Gambellara hills

Age of the vineyard

over 15 years

Type of terrain and position

hilly earthy basaltic tuff of volcanic origin

Type of grapes

Garganega and Müller Thurgau

Grape-gathering

handmade by selection of ripe and healthy grapes

Alcoholic content

12%

Acidità

6,2 gr/l

Ageing

3 months in bottle

Life of the wine

from 3 up to 5 years if conserved according to good rules of preservation

Type of bottle

white "bordoese"

Packing

carton box with 12 bottles

Color

brilliant pale yellow with golden reflections

Bouquet

intense with delicate flower and fruit hints

Flavour

dry, fresh, well-bodied, balanced and delicate