

CASTELLO CARBONCINE



GAZI'A

Denomination	GAZI'A
Classification	Marca Trevigiana igt
Grape Variety	Chardonnay, Sauvignon Blanc
Production area	Cru area Beato Erico in right side Piave
Soil	Clayey soil ,rich in'caranto'(minerals)in various decalcification strata
Yield per hectare	80 qli
Harvest period	1-15 settembre
Training system	Vertical trellis; Sylvoz short and spur pruned cordon
Vinification	The grapes are destemmed and crushed; followed by off the skins fermentation for about 12 days at 18°C in refrigerated stainless steel tanks.
Ageing	18 month in acacia wood casks of 20 hl. following a forgotten marca trevigiana tradition for structured white wine
Tasting notes:	
Colour	Golden straw yellows
Aroma	Delicate, elegant with ripen apple and acacia flowers
Taste	good harmonic body with note of acacia honey and liquorice
Alcohol content	12,50 % vol.
Food pairing suggestion	Seasoned and savoury cheese, fish and shellfish recipes, aromatised vegetables flan, alone or with little snacks is an excellent aperitif
Serving temperature	8°-10° C

