

TYPICAL WINES



AI GALLI



TAI VENETO

Indicazione Geografica Tipica

TYPE: Still white wine

GRAPE VARIETY: Tai 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

GROWING METHOD: Sylvoz

VINIFICATION: White vinification of grapes through soft pressing. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

TASTING NOTES: Dull straw colour with greenish highlights. The harmonious scent is clean and aromatic, reminiscent of wild flowers and fresh fruit. Fresh, clean flavour with a pleasant almond aftertaste.

SERVING SUGGESTIONS: Wine that goes well throughout the meal and is especially good with flavourful entrees, fish dishes and white meat.

ALCOHOL: 13.0% Vol.

SERVING TEMPERATURE: 8-10 °C

SHELF LIFE: 2/3 years

BOTTLES PER CARTON: 6 or 12 x 75 CL

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