



Un vino, la presenza di lode e grazie per il dono generoso del Creatore e della terra, Sua creatura.
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CONTRÁMALINI



La Ferna Bianco del Veronese IGT

This white table wine is made from typical grape varieties of the Veneto, to which a brief maceration on the skins adds sensations of nuts and peach and apricot preserves. It can be paired both with salty dishes and fish-based ones.

Production zone: Province of Verona

Grapes: Garganega, Cortese and Malvasia aromatica

Production: the specially selected grapes get a light appassimento on their vines, then they are picked by hand in September/October, then crushed, destemmed and fermented (with maceration for days at 20°C temperature), with daily automatic punching down of the cap.

Maturation: several months in stainless steel tanks and a few months in bottle

Alcohol: 13/14% vol.

Serving temperature: 6° - 8° C

Food pairings: delicately flavoured pasta or rice dishes, hors d'oeuvres and seafood main courses, fat cheese and rice salads.

Bottle size: 0.75 l.