

VENETO – Societa Agricola Gozzi

Garda Chardonnay Colombara DOC



Grapes: Chardonnay

Vineyard: Clay-Rich Soil

Ageing: In French oak barriques for 12 months, where it

makes the malo-lactic fermentation.

Color: Beautiful and deep yellow with golden

highlights.

Aroma: Rich and intense, remembering of exotic fruits

with little hints of sweet spices.

Flavor: Harmonious and elegant. Good freshness

paired with a great body and a good persistence.

Pairing: Ideal with sea fish dishes (fantastic with

salmon), white or even spicy meat and mature

cheese. With smoked or fat seasoned raw ham, it is a

must-try.

Alcohol Content: 14%

Best served at: 10-12°C.

Bravo Wine Imports