

# GARESIO

ALTA LINGA DOCG

## TASTING NOTE



Straw yellow with bright tinges of green. Rich aromatic range of great finesse, characterized by hints of linden and jasmine. A chalky vein, hints of cedar, pink grapefruit and currants complete the bouquet. At the sip, the creaminess lends balance.

The persistence ends sapid with citrus returns.



  
GARESIO



## FOOD PAIRINGS

excellent as an aperitif with fish crudités, zucchini flowers in tempura, linguine with ligurian pesto.



## VINEYARD & PRODUCTION INFO

Vineyard appellation:

Vineyard size: 1 Ha

Green status: Sustainable

Soil composition: Lequium formation

Training method: Guyot

Elevation: 300 m a.s.l.

Vines/nectare: 4,000/Ha

Exposure: North

Vine age: 2013 (YEAR OF PLANTING)

Harvest time: MID AUGUST

First vintage: 2017

Production: 8.000



## WINEMAKING & AGING

Varietal composition: 100% Pinot Noir

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 30 days

Fermentation Temperature: 15°

Malolactic fermentation: None

Type of aging container: Bottle

Length of aging: 6 month in stainless steel tanks

Length of bottle aging: 3 years



## TECNICAL DATA

Alcohol: 12.12 %

Residual sugar: 1.2 g/L

Acidity: 6.44 g/L

Dry extract: 18.4 g/L



## PRODUCER PROFILE

Estate owned by: Garesio Family

Winemaker: Gian Luca Colombo e Federico Zagami

Total land under vine: 25 Ha

Winery production: 90,000 bts

Region: Piedmont



**VIAS IMPORTS LTD.**

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