

Carianum

VERONA IGT

GARGANEGA LATE HARVEST

This distinctive and historically inspired wine takes its name from the Roman family of the Cariae, thus reminding us of the traditional manual skills necessary to achieve a truly exceptional wine. The skillful toil of man, along with sunshine, wind and the choice of the finest grapes contribute towards making a wine with a forthright, full-bodied and mouth-filling flavor.

[**TYPE OF WINE**] Dry I.G.T. unfiltered white wine, late harvest.

[**GRAPE VARIETIES**] Garganega 100%.

[**PRODUCTION AREA**] Hills of Custozza on red and brown hillside soils: limestone over glacial drift. The training system is Guyot, with on average, 25-years-old vines.

[**PRODUCTION PROCESS**] The bunches of Garganega grapes addressed to Carianum are picked by hand in early October, when this variety is slightly overripe. In this way the grapes give more concentrated perfumes and greater complexity. After a brief period of skin contact, the must is transferred into 225-litre barriques, where the wine continues to ferment on its lees for 5 months, with regular weekly bâtonnage.

[**TASTING NOTES**] On the nose, this deep straw yellow-coloured wine offers spicy tones as well as hints of apricots and fresh, sweet aromatic herbs such as sage. These notes are set off by floral scents of

acacia blossoms and jasmine. One can also pick out nuances of ripe white grapes, crab apples and vanilla. On the palate it is smooth, with an appealing balancing freshness and savory quality. The finish is very long. This is a very well-structured white that shows at its best after one or two years' bottle-aging. Alcohol content 13%.

[**SERVING SUGGESTIONS**] Delicious as an accompaniment for richly flavored fish dishes, such as crayfish and fresh or smoked salmon. It is also splendid with white meats baked in tinfoil. It is perfect to serve it both in summertime at 10°C (50°F) and in wintertime at 13°C (55°F).



750 ml

