



LEGGERO **DELLE VENEZIE IGT**

LEGGERO FOLONARI IS A WINE NOTABLE FOR ITS TASTE, AND ITS EASY STYLE MAKES IT A GOOD MATCH FOR AUTHENTIC EVERYDAY COOKING.

Grapes: 60% Garganega, 30% Trebbiano, 10% Sauvignon.

Vineyard: selected parcels in Veneto and Trentino in recently planned and planted vineyards; the vines are trained by the Guyot and partly by the pergola trentina systems. Modern clones and stocks have been selected to render yields suited to the taste of the wine and compatible with the area.

Vinification: picked towards the end of September by the most up-to-date methods of mechanical harvesting combined with traditional vintaging by hand, the different grapes are pressed separately; the fermentation takes place as a blend after balancing in the best way possible the characteristics of the individual grape varieties.

Taste: soft and balanced, intense bouquet of honey and flowers, slightly aromatic flavour.

Food matches: Leggero Folonari wine is ideal for lunch with a first course or with a snack, and also with soups, cold meats and young cheeses, excellent with pizzas. Its aromatic fragrance makes it perfect with ham and melon and as an aperitif.

Technical details: pH 3.28; residual sugar 3.8 gr/l; total acidity 5.40 gr/l; alcohol 11%.

Serving temperature: 8°C.



FOLONARI IS THE TASTE OF WINE