



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## “Duchessa Allegra” Garganega IGT BIO

100% Garganega. Tangy citrus aromas, such as grapefruit, and green apple; in some vintages also fresh-cut melon. The palate shows a crisp and clean fruitiness, with fresh savory notes that combine well with the fruit.

"Sapid, complex yet fresh and dynamic Garganega."

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**Wine exported to:** USA

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### Most recent awards

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### Winemaking and Aging

Grape Varieties:

100% Garganega

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2 weeks
Type of yeast:	Cultivated
Length of maceration:	A few hours
Aging containers:	Stainless steel
Bottling period:	Winter
Aging before bottling:	3 months
Aging in bottle:	3 months
Closure:	Nomacorc

## Vineyard

Organic:	Yes
Vineyard location:	In Mezzane di Sotto hills
Soil composition:	Limestone
Vine training:	Pergola Veronese
Altitude:	250 meters (820 feet) above sea level
Vine density:	3,000 plants per hectare
Yield:	2.5 per vine
Exposure:	Southwestern
Years planted:	1998
Time of harvest:	Early September
Total yearly production (in bottles):	10,000



# Tasting Notes and Food Pairings

Tasting notes:	Tangy citrus aromas, such as grapefruit, and green apple; in some vintages also fresh cut melon. The palate shows a crisp and clean fruitiness, with fresh savory notes that combine well with the fruit.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	A very versatile wine. Shellfish and roasted fish. Seafood pasta and rice dishes; international cuisine: ramen and fish soups.
Aging potential:	5-6 years
Alcohol:	12%
Winemaker:	Valentino Ciarla