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CASA CECCHIN

*Casa di Renato*



## San Nicolò

*Garganega Veneto I.G.T.*

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### Blend

100% Garganega

### The Vineyard

Planted in 1982 – South-eastern exposure.

### Soil characteristics

Hilly, of volcanic origins.

### Harvest

Manual in crates.

### Vinification

The grapes are selected in the vineyard and picked from the bunch before being pressed gently.

The wine ferments and is refined in steel in contact with the lees until bottling in the spring.

### Tasting notes

A delicate bouquet of white and citrus fruit. In the mouth the flavour and freshness combine with a mature and enveloping fruit. Final notes of almond.

### Excellent with

Suitable for risotto, filled pasta, and first courses, usually with seasonal vegetables and herbs. Pleasant as an aperitif and excellent with fish.

### Serving temperature

8°C – 10°C

### Bottles produced

5300 – 750ml