



GELSO 300 Anni

Soave Denominazione di Origine Controllata

The vine is a very ancient plant, since 1700, its rows were supported by mulberry-trees, which leaves were used as delicious food for the silk worms. A secular mulberry-tree lives in our vineyard, cultivated with Garganega grapes and from which derives this wine, characterized by typical fruit hints and mineral notes.

Grape varieties:

100% Garganega from the estate's own vineyards.

Viticultural details:

Guyot training systems with plant density of 4.800-5.400 vines/ha (1,950-2,185/acre). Yield of around 55 hl/ha (490 gallons/acre). Soil of lavic basalt with volcanic origin. With south-easterly exposure. Age of the vines over 25 years.

Vinification and maturation:

Harvest of Garganega grapes on late September. After destemming, maceration on the skins and soft pressing, the must is given a cold, static settling. Maturation on its lees in stainless steel tanks until late Spring.

Tasting notes:

Colour: a deep, bright yellow.

Nose: complex, with floral hints, almond and acacia blossom.

Flavour: fresh, rounded and elegant, with good length and a pronounced mineral note.

Alcohol: 12,5%

Serving suggestions:

Ideal as an aperitif, with flavoured hors d'oeuvres, pasta or rice dishes, organic salads, fish and white meat.

Serve at:

10°-12°C (50°-54°F).

Bottle size available: 750 ml.

Allergens: Contains Sulphites



750 ml



100% Garganega



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