



VILLA ANNABERTA

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CANAJA | BIANCO DEL VENETO IGT.

Canaja Bianco is a unique wine expression of the highest vineyard on Lake Garda located at 800 meters above sea level.

Sauvignon, Müller Thurgau and Garganega make up this special blend. Garganega, the most typical grapes, are left on the vines in order to let it overripe.

In this way the combination of the former aromatic grapes with the latter reaches a perfect balance and an interesting complexity.

Rich and complex nose shows aromatic notes, with hints of soft jasmine intermingled with white fruits. Rich nose leads to a rich textured palate and crispy.

Denomination:

Bianco del Veneto

Production area:

Caprino Veronese located north of Verona

Grape variety:

33% Sauvignon – 33% Müller Thurgau – 33% Garganega

Soil:

Morenic, rich in limestone

Exposure:

North-South

Altitude:

800 mt a.s.l.

Training system:

Guyot

Crop density:

6000 per ha

Yield per ha:

10 tons

Harvest:

end of September

Vinification:

Garganega grapes are harvested some days later. Sauvignon and Muller Thurgau undergo cold maceration in order to preserve the aromatic profile. The three grapes are vinified separately and in the end blended. The vinification takes place in steel.

Pairings:

Fish dishes, such as Scampi Risotto with asparagus, octopus salad, baked trout etc.

