



GA.RY

IGT Veneto Bianco



GA.RY springs forth from an original union between **G**Arganega, **R**iesling, and **C**hardonna**Y**. It is the fruit of our passion for research: GA.RY is the fusion between tradition (represented by the GArganega) and innovation (expressed by the Riesling Renano), balanced by the presence of Chardonnay. A perfect synergy for a fresh wine with singular aromaticity.



Grapes

- 84% Garganega
- 10% Chardonnay
- 6% Riesling

PRODUCTION PROCESS

Harvest

Beginning of September:
Chardonnay and Riesling
Beginning of October: Garganega



Pressing

Alcoholic fermentation and maceration

6 days/ 18-20° C

Clarification and stabilization

In stainless steel tank

Bottling

48 months bottle ageing



Chemical data

- Alcohol: 12,5%
- Sugars: 1,7 g/l
- Total Acidity: 7,8 g/l
- Dry Extract: 29 g/l



VINEYARD NOTES

Soil

Clay soil of volcanic origin

Vine density

3000 plants/hectare

Vineyard age

30 years (average)

Cultivation system

Pergola

Production

9000 kg/hectare



TASTING NOTES

Clear and transparent
Yellow with green reflections



Fruity and spicy
Notes of white musk, tea
Flowers, ripe yellow fruit



Good structure, fresh acidity
Round, with a mineral aftertasting



Ageing

5-8 years



Bottle size

750 ml

Vegetarian dishes

Fish, crustaceans, mollusks
White Cold cuts, white meat



8-10°C (46,4-50°F)



Website



Video

@TedeschiWines

