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GILIO  
VIGNA  
TO



Virgilio Vignato  
Gambellara Classico DOC  
“Capitel Vicenzi”

**CLASSIFICATION:**

Gambellara Classico DOC.

**GRAPE VARIETIES:**

100% Garganega.

**GROWING LOCATION:**

Gambellara, Vicenza, NE Italy.

**VINEYARD:**

“Monte di Mezzo” single vineyard. Volcanic/Basalt soil. South-East exposure. Pergola Vicentina training system. Density 3300 plants/hectare. Average age 50 years. Altitude 600 ft a.s.l..

**MATURATION AND REFINEMENT:**

Late harvest, in 2016 it began on November 7th. Fermentation on the lees in stainless steel with indigenous yeasts for about 30 days. Batonage and no forced malolactic fermentation. 1 year refinement in stainless steel.

**TASTING NOTES:**

Straw yellow color with golden reflections. Scents of apple, cedar, white melon and white acacia flowers. Rich and intense on the palate, mineral and fresh with characteristic notes of flints.

**RECOMMENDED PAIRINGS:**

Rabbit, Baccalà alla vicentina (cod fish), risotto, shellfishes, salmon, eel.

**SERVING TEMPERATURE:** 46°-50°F.

**BOTTLE SIZES AVAILABLE:** 0.75 l.

**PRODUCTION:** 5.000 bottles vintage 2016.



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