TOMMASI®
Viticoltori dal 1902

Bosco del Gal
Custoza

DENOMINAZIONE DI ORIGINE CONTROLLATA

This is the everyday white wine from the morainic hills of Lake Garda; it is fresh and delicately aromatic.

TASTING NOTE

Bright straw yellow with green highlights, it offers a fragrant bouquet with notes of jasmine, peaches and apricots.
It is deliciously fruity on the palate and delicately fresh and aromatic, with a markedly tangy finish.

GRAPES

Garganega, Trebbiano, Chardonnay and other indigenous grape varieties.

ORIGIN

The Bosco del Gal vineyard in the hills of Castelnuovo del Garda, surrounded by woodland and on soil of glacial origin.

www.tommasi.com

VINIFICATION and MATURATION

Fermentation in stainless steel at 16°C for around 10 days.
Maturation for 4 months in stainless steel tanks.

ALCOL

11,5% vol.

SERVING TEMPERATURE

10-12°C

SERVING SUGGESTIONS

Excellent for drinking throughout a meal with light, delicate dishes, in particular with fish- or white meat based main courses. It is exquisite with mixed vegetable tempura.

BOTTLE SIZE

750 ml