

D'AQUINO

Garganega Pinot Grigio

Region: IGT Classification:

Area: Veneto Region of Northeast Italy, particularly in the provinces of Verona and Vicenza.

**Description:** 

Color: Pale straw yellow

**Description:** Garganega is a variety of white wine grape. It forms the basis of the well-known white wine Soave, along with 30% of Trebbiano, and it is

also a major portion of the blend used to make Gambellara. Blended with the wondeful Pinot Grigio grape, it creates a rather delicate wine.

Type:

Taste: Well-flavored on the palate with crisp fruits and

lingering with notes of almond.

Aroma: Wine with aromatic hints of lemon and almonds on

the mose.

Alcohol: 12%

Aging: It is considered an "early to market wine" that can be

bottled and out on the market within 4 – 12 weeks

after fermentation.

Food: Match for salads, seafood and soft cheeses.

Temperature: 50° - 53.60° Fahrenheit, 10° - 12° Celsius



## D'Aquino Italian Importing Co., Inc.

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## **Specifications:**

Size:	6/1.5 lt
Case Dimensions:	13.50" x 12" x 19" (34.29 x 30.48 x 48.26 cm)
Case Weight:	38.50 lbs. (17.30 kg)
Case Cube:	1.76 cu. ft. (49.83 cm <sup>3</sup> )
Pallet Configuration:	11 x 4 = 44
Bottle UPC Code:	0-82308-70020-2
Case UPC Code:	0-82308-97020-9
Bottle Style:	AMEDEA
40 Foot Container:	924 Cases
20 Foot Container:	440 Cases