

## D'AQUINO

## Garganega Pinot Grigio

Region: Classification: IGT

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.

Headquarters: 1850 Business Center Drive Duarte, CA 91010-2901 Tel: (626) 359-1988 Fax: (626) 358-6387

> Las Vegas, NV: Tel: (702) 736-7145 Fax: (702) 750-0763 vegas@daquino.com

wine@daquino.com

Mexico, D.F.: Tel: 5 281 8330 Fax: 5 282 1070 Mexico@daquino.com

Roma, Italy: Tel: +39 06 504 3331 Fax: +39 06 519 1743 fabrizior@daquino.com



## **Specifications:**

Size: 6/1.5 lt Case Dimensions: 12" x 17" x 8"  $(30.50 \times 43.20 \times 20.32 \text{ cm})$ Case Weight: 33 lbs. (15 kg) Case Cube: 0.93 cu. ft. (26.33 cm<sup>3</sup>) Pallet Configuration:  $16 \times 4 = 64$ 0-82308-70038-7 **Bottle UPC Code: Case UPC Code:** 0-82308-97038-4

**Bottle Style:** MAGNUM BLUE

**40 Foot Container:** 1,280 Cases

20 Foot Container: 640 Cases



www.daguino.com