



Elisir

Grape blend: Garganega 100%.

Characteristics: Characteristics: this making of this wine is rather long and complex: it begins with the harvest of garganega grapes which, after being picked and selected by hand, is placed to dry in small wooden boxes, where it will remain until spring, so as to reach a significant sugar concentration. Next, the grapes are pressed and the must obtained put into barriques for six months, after which, the bottling will take place.

The wine, having refined itself in the bottles, presents a gold colour with amber reflections. The scent is complex and includes aromas of apricot jam, honey, candied oranges. The taste is harmonious and enwrapping.

Pairing: suitable to accompany biscuits with almonds and dough desserts.

Alcohol content: 13,5% Vol.

Ageing: better after a long ageing.

Azienda Agricola
Antica Corte Bagolina

Strada Ossario, 58
37066 Custoza di Sommacampagna (VR)

Tel. +39 347 1134072
www.cantinabagolina.com - info@cantinabagolina.com