



VILLA MEDICI

Garda

DOP

The fragrance of a walk in the fields

PROFILE Clear hints of citrus and notes of grass and almond on the nose. Balanced hints of artichoke and wild grass, berries and pine nuts to taste. Both bitter and spicy are balanced and clean.

APPEARANCE Clear from filtration, fair fluidity, green colour with intense golden yellow reflections.

PAIRINGS Delicious on sautéed and grilled vegetables. Excellent for adding flavour to a classic hot bruschetta, enhancing the flavour of a vegetable soup or completing the preparation of white or red meat. The hints of citrus make it particularly suitable for seasoning lake fish. Interesting to try with fruit or dark chocolate desserts. Perfect on cream-based ice creams.

CULTIVATION Traditional on owned land.

HARVESTING PERIOD Second half of October.

HARVESTING METHOD By hand with the help of mechanical means.

EXTRACTION Continuous cycle.

STORAGE In tanks, under argon.



60% Casaliva
40% Grignano



0.5 l Oliena Bottle

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