

MAÏA

GARDA DOC



Constellation of
the 7 Pleiades

Mount Baldo

Garda Lake

FROM THE BREEZES
OF LAKE GARDA


The finest quality Italian Sparkling Wine.


MAÏA BENACUS ~ LIMITED EDITION


 PRODUCTION AREA | Area Doc Garda


 SOIL COMPOSITION
Hilly soil characterized by the presence of clay,
limestone and basalt

 VARIETAL | Chardonnay e Garganega

 HARVEST | By hand, end of September

 VINIFICATION
Preparation of the white must, maturation on the lees until
February with subsequent fermentation in a pressurized tank
using the long Charmat method

 ORGANOLEPTIC CHARACTERISTICS
Bright straw yellow colour, highlighted by a fine and persistent
perlage. Fragrant and intense on the nose with immediate and
pleasant floral and fruity sensations. Freshness and flavour
emphasize the taste, with a creamy and elegant finish.

 PAIRING
Excellent as an aperitif and throughout the meal, especially
with fish dishes

 SERVICE TEMPERATURE | 6-8°

 ALCOHOL BY VOLUME | 12%

 CONTENTS | 0,75 l