Le Colombare Breganze DOC

Grapes	50% Tai and 50% Riesling
Denomination	Veneto IGT White
Provenance	Hills of Saint Lucia in Breganze
Soil	Volcanic soil hills
Type	Dry

The name Le Colombare is linked to the history of Breganze, a town rich in dovecote towers where even today the small pigeons called Torresani still dwell, and which are traditionally served spit-roasted (a renowned local specialty) in the area's restaurants.

Characteristichs
Grapes are carefully selected during the harvest and placed in 10 kg cases. They are then soft pressed and fermented in a controlled temperature of 18° Celsius. It is aged in stainless steel vats with the must for approximately a month.

Caratteristiche
White wine produced from the best-selected Tai grapes and from other varieties, which, from year to year, give their best flavours. Straw-coloured with green hints, clear and bright. Fragrance of tropical fruit, mango, pineapple, and white peach. Broad, dry, elegant, harmonious and well structured, with a very persistent flavour. It matches perfectly with first courses, also with red and white meat, tasty fish and soft cheese.

Serving temperature
10°

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