



BOCCADIGABBIA

GARBÌ MARCHE IGT BIANCO

Grapes: 40% chardonnay, 40% sauvignon blanc, 20% verdicchio, selected from the various estate vineyards.

Vineyard: Sited with various aspects, planted in sandy-clay soils, trained vertically to different systems: chardonnay and sauvignon blanc to spurred cordon, and verdicchio to Guyot.

Harvest: All grapes are hand-picked; at the end of August for chardonnay, early September for sauvignon blanc and verdicchio.

Vinification: Following a gentle pressing, the must ferments about 12 days in stainless steel fermenters at a low temperature in order to ensure optimal aromatic extraction from the fruit. The various lots of wine are then assembled into the final blend and the wine is bottled in early spring and released.

Qualities: Refined, long-lingering aromas, with a crisp, full-flavoured palate. Serve Garbì at 8-10°C and enjoy it with seafood salad, first courses, and grilled fish. Ideal as well as an aperitif and partnered with tapas and snacks. Garbì is named after a wind that often blows over the Adriatic Sea and filled the sails of the *lancetta*, the traditional local fishing boat, pictured on the front label of the wine.

