



# Donna Francesca

Igp Bianco Veronese



Giovanni Ederle  
*Viticoltore in San Mattia*

*“She was sitting on a velvet chair, in silence. She was no longer young, but her elegant bearing and confident gaze gave her a timeless beauty. Then, suddenly she raised her hand to play with the string of pearls around her neck and began to speak in a soft voice.”*

- **Vine species:** Garganega (100%)
- **Denomination:** Igp Bianco Veronese
- **Soils:** clayey, loamy, calcareous
- **Year planted:** 2006
- **Altitude:** 220m asl
- **Exposure:** east-south-east ridge
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 9000 kg
- **Harvest season:** end of September
- **Harvesting:** by hand, by selection
- **Temp. of fermentation:** 15°C
- **Duration of fermentation:** 30/40 days
- **Maceration:** prefermentation at 10°C
- **Fining:** 18 months in medium French oak barrels
- **Aging:** high
- **Alcoholic content:** 13.5% vol
- **Colour:** deep golden
- **Aroma (nose):** honey, ripe yellow fruit, hint of exotic fruits, magnolia and broomflower
- **Taste:** complex and fully-bodied, warm rounded, chulk-lik minerality and good fresh acidity



Donna Francesca has a splendid gold color, the result of the maceration on the skins of the must obtained from specially selected Garganega grapes. The fragrance, initially austere, opens to reveal a seductive note of honey, from which emerge hints of ripe yellow fruit, such as peach and apricot, a hint of exotic fruits and the warm, sweet scent of broom and magnolia. All this is accompanied by a slight but constant oxidative note, the result of exposing the must to oxygen, which gives the wine its distinctive character. The palate is complex and full-bodied, with substantial alcohol and glycerin, which gives the wine a warm, rounded sensation. Its flavor is supported by an elegant, chalk-like minerality and by good fresh acidity. The long, persistence finish, with hints of yellow flowers and almonds, is very attractive..

Donna Francesca is a wine with a strong personality. It is an exciting wine, both austere and delicate at the same time. It goes well with soft, richly flavored cheeses, such as brie, but it also goes well with rabbit and game dishes.