

BY FABIO CONTATO

Jobis Palls



A COMPLEX LAND.

Lake Garda is the undisputed protagonist of this area and characterises the wine production of the area.

It influences the environment and mellows the temperature, creating a favourable climate for the natural vegetation and the vineyards.

In addition, its stratified clay based soil is rich in minerals and contributes significantly to making the land unique and prized.



THE HARMONY OF GARDA.

Fabio Contato is proud to present the new selection of WineTop brand wines.

A prominent figure in the winemaking world, Cav. Contato wanted to glorify two Italian treasures, famous throughout the world.

The union of the charm of lyric opera of the nearby Verona Arena and the unique wines of Lake Garda has given birth to Lugana Tosca and Chiaretto Aida.







TOSCA

Vino Lugana DOC — 2019 € 7,60

This Lugana, full bodied, flavourful and fragrant, is ideal with fish and white meat dishes and medium-aged cheeses. Serve at 10–12° C. 13% vol. 75 cl



AIDA

Valtènesi Chiaretto DOC — 2019 € 7,60

This Valtènesi Chiaretto, fine, intense, with good structure and complexity, is ideal with fish and white meat dishes.

Serve at 10–12° C. 12,5% vol. 75 cl



OTELLO

Valtènesi DOC — 2019 € 7,60

This Valtènesi – fine warm intense – has a good structure and complexity, and it's ideal with red meat and baked pasta.

Serve at 12–16° C. 13% vol. 75 cl



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