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Bianco

Indication of Geographic Tipicity

Delle Venezie

VARIETALS: SELECTED WHITE GRAPES

HARVEST: FIRST HALF OF SEPTEMBER

VINIFICATION: GRAPES ARE IMMEDIATELY CRUSHED AND DESTEMMED. THE MUST IS COOLED AT 5°C FOR A MACERATION WITH SKIN CONTACT IN ORDER TO EXTRACT THE PRIMARY AROMAS. THE NEXT DAY SKINS ARE SEPARATED DUE TO A SOFT PRESSING FROM THE MUST THAT, AFTER A FIRST RACKING, UNDERGOES THE ALCOHOLIC FERMENTATION AT A CONTROLLED TEMPERATURE OF 15-16° C IN STAINLESS STEEL TANKS. THANKS TO THIS WINE-MAKING METHOD THE WINE KEEPS THE FRESHNESS AND FRAGRANCE OF THE GRAPE.

COLOUR: STRAW YELLOW WITH GREENISH REFLECTIONS.

BOUQUET: VERY FRUITY, WITH REMINISCENCES OF RIPE FRUIT, ESPECIALLY APPLE AND PEAR.

PALATE: FRESH AND FRUITY, WELL BALANCED WITH THE VIVACITY AND ROUNDNESS TYPICAL OF THE WHITE WINES PRODUCED IN THIS AREA.

FOOD PAIRING: FROM APERITIF THROUGH THE MEAL. IDEAL FOR ALL OCCASIONS. SERVE AT 9°-11°C.

LONGEVITY: BEST ENJOYED YOUNG.

TECHNICAL DATA:

ALCOHOL VOL.: 12 %

RESIDUAL SUGAR: 6 g/l

ACIDITY: 5,5 g/l

