

From Black to White
Category | Dry white wine



From Black to White - IGP Veneto Bianco | Indicazione Geografica Protetta

Grapes: 60% Rondinella Bianca, 15% Gold Traminer, 15% Kerner, 10% Incrocio Manzoni

Alcohol: 13.0%

Town/Area: Negrar, Illasi, Tregnago (Verona)

Soil profile: limestone and clay

Ideal food pairing: excellent as an aperitif wine, it is delicious as well with shellfish, fish, risotto and asparagus, chard, and soups

Serving temperature: 10-12°C

Recommended glass: tulip-or balloon-shaped stemmed glass

Vineyard practices: organic fertilisation and hand-pruning; shoot-thinning, leaf-pulling, cluster-thinning. Harvest between the 2nd and 3rd decade in September

Vinification and maturation: de-stemming and pressing, several hours of cryomaceration on the skins, gravity settling at 7-8°C, controlled fermentation in concrete vats for ca. 20 days. Sur lie maturation for a minimum of 6 months, with weekly bâtonnage

Technical data: alcohol 13% - residual sugar 4 g/l - total acidity 5.2 g/l - dry extract 20 g/l - pH 3.45

Appearance: luminous, with greenish and pale yellow highlights. Impressive glycerol-derived viscosity

Bouquet: delicate notes of spring wildflowers, fruit, and country herbs; acacia, primrose, Golden Delicious apple, pink grapefruit, mint, vanilla, elderflower. Delicate and elegant, with perfectly-balanced aromatics

Palate: seductive, rich, complex, tangy, minerally, very lengthy

Available sizes: 750 ml; 1.5 l

Packaging: cases of 6 and 12 bottles

Production 2013: 19,000 bottles

In a word: the wine that never was

The minimalist label plays on the black/white contrast, alluding to the natural genetic mutation undergone by the Rondinella grape, from red grape to white