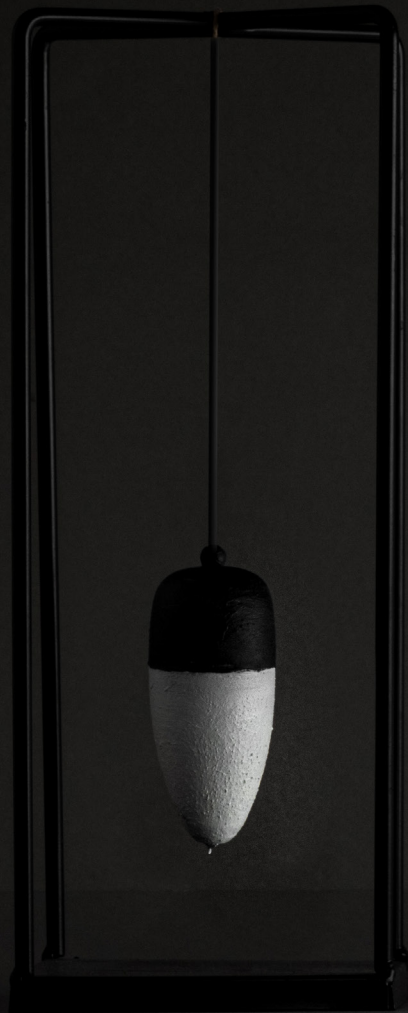


"FROM BLACK TO WHITE"

Bianco Veneto - I.G.P.



DRY WHITE WINE

“FROM BLACK TO WHITE”

Bianco Veneto - I.G.P.



THE WINE THAT NEVER WAS...

A pure and minimalist label features black and white representing the natural genetic mutation undergone by Rondinella, from red to white grape varietal.

Growing area:

Negrar, Illasi, Tregnago (Verona)

Soil type:

Clay, limestone

Grape varietals:

60% Rondinella Bianca
15% Gold Traminer
15% Kerner
10% Incrocio Manzoni

Technical data:

Alcohol 13%
Residual sugar 4 g/l
Total acidity 6.2 g/l
Dry extract 22 g/l
pH 3,3

Vineyard management:

Organic fertilization, hand pruning, shoot thinning, leaf pulling, cluster thinning. Manual harvest in 300 kg bins between 2nd and 3rd decade of September.

Wine making process:

Destemming and crushing, 24 hours cryomaceration, decantation at 7-8°C, controlled fermentation in concrete tanks for ca. 20 days. Minimum 6 months of sur lies maturation with weekly bâtonnage.

Ideal food pairing:

Excellent as aperitif, delicious with shellfish, fish, risotto and asparagus, chard, and soups

Serving temperature: 10/12°C

Recommended glass:

Balloon.

Colour:

Bright straw yellow with greenish reflections and good consistency

Nose:

Pure flavors of white flowers: acacia, primrose and elderflower, herbs, pink grapefruit, apples, mint and vanilla. Elegant, delicate with perfectly balanced, aromatic length.

Taste:

Full, rich and complex, mineral, suited for ageing.

Available format sizes:

0,75 Lt / 1,5 Lt

Packaging:

1/2/3/6/12 bottles cases

