

SISSO
I.G.T. VENETO**Variety:** PINOT BIANCO, TAI AND RIESLING.**Production zone:** VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO. THE AVERAGE AGE OF THE VINES IS AROUND 18, BUT VARIES DEPENDING ON THE GRAPES USED.**Terroir:** CARANTO. CARANTO IS A SOIL WHICH DERIVES FROM THE DISINTEGRATION OF SEDIMENTARY ROCK, RICH IN POTASSIUM AND WITH A GOOD BALANCE OF CLAY (30-35%), LIME (MAX. 20-25%) AND SAND (45-50%).**Training system:** SYLVOZ, WITH A YIELD OF 13,000 KG PER HECTARE.**Harvest period:** THE SAUVIGNON IS HARVESTED FIRST, TO PRESERVE ITS AROMATIC NOTES, AND SUBSEQUENTLY THE PINOT BIANCO.**Vinification:** SOFT PRESSING OF THE GRAPES, COLD DECANTING OF THE MUST AND INITIATION OF FERMENTATION AT A CONTROLLED TEMPERATURE (16-18°C) WITH THE INTRODUCTION OF SELECTED YEASTS. THE TWO GRAPE VARIETIES ARE VINIFIED SEPARATELY.**Sensory characteristics:** DRY WHITE STRAW YELLOW IN COLOUR, WITH GREEN REFLECTIONS. AN ELEGANT WINE WITH A FRAGRANCE OF HAWTHORN AND WHITE-PULPED FRUIT. SLIGHTLY ACID TASTE, FRESH AND WELL-BALANCED BODY.**Food pairings:** AS AN APERITIF, WITH SHELLFISH, BAKED FISH AND RISOTTOS.

SERVE AT 8-10°C IN GLASSES WITH LONG STEMS AND MEDIUM-SIZED BOWLS.



In Trevigiano dialect the word “sisso” means “toy”, and it suits this wine which is aimed at the summer months. Limited alcohol content, the blending of Pinot Bianco, perfumed and elegant, with Sauvignon Blanc, aromatic and rich in flavours, blended in skillfully-selected percentages to create a “toy” to drink in summer with cold snacks and light dishes.

Alcohol: 12,00% vol.
Total acidity: 5,7 g/l
Sugar residue: 0,3 g/l
Dry extract: --
Sulphites: 79 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13
 CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13