

VITE BIANCA  
I.G.T. VENETO

- Variety:** SINGLE VARIETY CHARDONNAY.
- Production zone:** VINEYARDS OF CAMPO DI PIETRA, PIAVE RIVER BASIN, TO THE SOUTH EAST OF TREVISO.
- Terroir:** CARANTO IS A SOIL WHICH DERIVES FROM THE DISINTEGRATION OF SEDIMENTARY ROCK, RICH IN POTASSIUM AND WITH A GOOD BALANCE OF CLAY AND HUMUS.
- Training system:** GUYOT.
- Harvest period:** HAND PICKED INTO CRATES, HARVESTING TAKES PLACE IN TWO PERIODS. THE PORTION HARVESTED EARLY GIVES A FRESH BOUQUET, WHILE THE COMPONENT LEFT TO MATURE LONGER GIVES STRUCTURE AND A CREAMY AROMA.
- Vinification:** PNEUMATIC PRESSING OF THE WHOLE GRAPES WITHIN TWO HOURS OF HARVESTING AND IN PART STRIPPING AND COLD MACERATION (5°C) FOR SEVERAL HOURS. COLD STATIC CLEANING OF THE MUST, FOLLOWED BY FERMENTATION IN STAINLESS STEEL VATS AT A CONTROLLED TEMPERATURE.
- Maturing and aging:** DEPENDING ON THE VINTAGE, ONE PART IS FERMENTED IN BARRIQUES FOR 9 MONTHS TOGETHER WITH ITS OWN FERMENT IN THE ABSENCE OF SULFUR DIOXIDE. FREQUENT BATTONAGE AND MALOLACTIC FERMENTATION COMPLETED IN WOODEN CONTAINERS GIVE VANILLA AND SPICE TONES.
- Sensory characteristics:** FRUITY BOUQUET REMINISCENT OF BANANA, WITH OVERTONES OF ACACIA HONEY AND BREAD CRUSTS, AND A HINT OF VANILLA.
- Food pairings:** ITS MELLOW, WELL-BALANCED TASTE, WITH GREAT STRUCTURE SUPPORTED BY THE SOFTNESS OF THE BODY MAKE IT AN IDEAL ACCOMPANIMENT FOR ANTIPASTI BASED ON SMOKED FISH AND ELABORATE FISH DISHES, BUT ALSO FUNGHI, TRUFFLES, WHITE MEATS AND MEDIUM-MATURED CHEESES.

SERVE AT 14°C IN WIDE-BOWLED GLASSES WITH LONG STEMS.



*Alcohol:* --  
*Total acidity:* --  
*Sugar residue:* --  
*Dry extract:* --  
*Sulphites:* --



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