



BIANCO IGT VENETO 18:00 - 20:00

Grape variety: Blend of Pinot Grigio and Chardonnay

Denomination: Bianco IGT Veneto

Training system: Spurred cordon

Plants per hectare: 4800

Yield per vine: 2.5 Kg

Harvesting: By hand

Vinification: Soft destemming to eliminate stalks.
Light skin maceration at 8-10 °C with 3-5 hrs of contact.
Soft pressing and bâtonnage of the must obtained for 24-36 hrs.
Separation of free run must with static decantation and fermentation in stainless steel vat at 17 °C.
Periodic bâtonnage of the wine carried out right up to bottling.

Tasting: Bright yellow colour, delicate aroma of ripe tropical fruits. Fine, elegant wine with a slightly aromatic and persistent finish which reflects the olfactory notes. Ideal as an aperitif, or with delicate first and second courses.

Serving: Serve at 12-14 °C



TERRANOVA SRL (Wine grower in the lands of San Rocco)

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