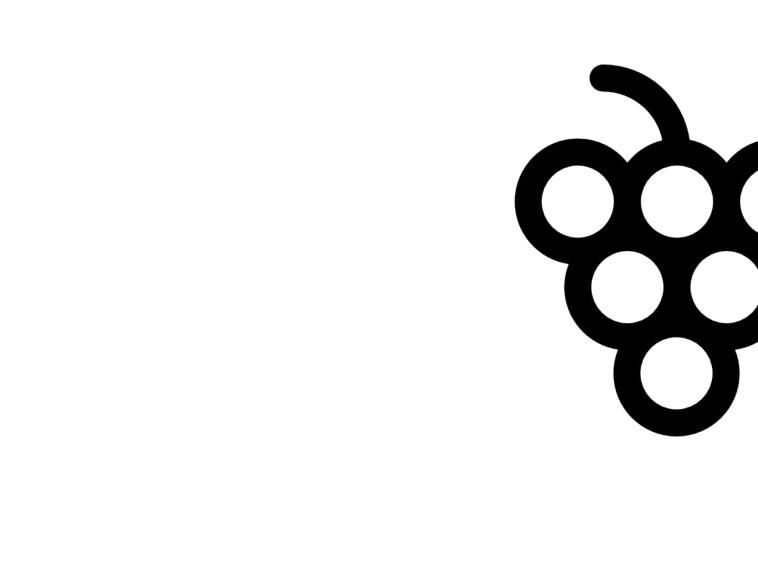




BIANCO VENETO IGT BIOLOGICO "BIANCO DELLE VOLPI"



60% SAUVIGNON 30% MANZONI BIANCO 10% MOSCATO GIALLO

Varietal composition: Sauvignon 60% Manzoni Bianco 30% Moscato Giallo 10%

Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: End of August - beginning of September

TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay

Trellising System: Guyot, Sylvoz Vine Density: 70-90 qli/h

METHOD OF PRODUCTION

Vinification: White vinification with soft pressing of the grapes in an inert atmosphere and protection from the risk of oxidation. Fermentation at a controlled temperature.

Aging process: In steel vat on fine lees with frequent batonnage for over 6 months.

TASTING NOTES

Colour: Bright straw yellow.

Bouquet: On the nose, it expresses considerable complexity, with hints of citrus

fruits and notes of aromatic herbs.

Palate: On the palate, it is pleasantly fresh, smooth with remarkable sapidity

and a mineral finish.

Food pairing suggestion: First courses based on vegetables, white meats, fish

and shellfish.

Serving temperature: 10°-12°

Residual sugar: 3 g/l Alcohol content: 13%

