

## 18.00 - 20.00 IGT VENETO BIANCO

**Grape variety:** Pinot Gris and Chardonnay blend

**Type:** White IGT Veneto

**Training system:** Spurred cordon

**Number of vines per hectare:** 4800

**Yield per strain:** 2.5 kg

**Harvest:** in August

**Vinification:** soft destemming to eliminate the stem. Light skin maceration at 8-10 °C for 3-5 hours of contact. Soft pressing and batonage of the must obtained for 24-36 hours. Separation of the free-run must with static decantation and fermentation in containers of steel at 17°C. Periodic Batonnage of the wine obtained is carried out until bottling.

**Tasting:** bright yellow colour, delicate aroma of ripe tropical fruits.

Fine, elegant wine with a slightly aromatic and persistent finish to recall the olfactory notes. Ideal as an aperitif, delicate first and second courses.

**Service:** Serve at 12-14 °C

**Taste while listening:** Harry Styles - Watermelon sugar

