

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

STUDIO VENETO BIANCO

Denomination: BIANCO VENETO IGT

INTENSE STRAW YELLOW. ON THE NOSE - BOUQUET OF POUT POURRI AND GREEN TEA WITH LIGHT NOTES OF WHITE PULP FRUITS AND FLINT. ENVELOPING IN THE MOUTH. DENSE BUT NOT HEAVY, RECALLING THE AROMATIC FRESHNESS OF THE PERFUMES. EXTENDING IN A RICH FINISH OF FLAVOR AND EXTRAORDINARY PERSISTENCE.



Grape Variety:

100% TREBBIANO DI SOAVE



Area of Production:

SELECTION OF GRAPEVINE TRUNKS FROM VINES IN THE TREMENALTO AREA NORTH OF THE MONTEFORTE D'ALPONE MUNICIPALITY

Soil:

PREDOMINANTLY BASALTIC.



Harvest:

BY HAND DURING THE FIRST 10 DAYS OF SEPTEMBER

Yield:

90/100 QUINTALS PER HECTARE



Wine Making Process:

FERMENTATION AND VINIFICATION IN STAINLESS STEEL FOR HALF OF THE WINE. THE REMAINING 50% IS MATURED IN 680 LITER F.FRÈRES WOOD BARRELS FOR ABOUT 9 MONTHS.



Food Pairings:

SHELLFISH; WHITE MEAT; FISH; PASTA WITH LIGHT SAUCES; IDEAL FOR MEALS FOR CURIOUS



Alcohol:

13% CIRCA

Suggested initial serving temperature:

10°-12°C



Production:

10.000 BOTTLES CIRCA

Bottle Size:

750 ML - 1500 ML - 3000 ML