

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