

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

STUDIO DI STUDIO VENETO BIANCO

Denomination: BIANCO VENETO IGT

STUDIO DI STUDIO IS A WINE/LABORATORY, I.E. THE SUM OF EXPERIMENTS, TRIALS, ATTEMPTS AND HOPES BEHIND THE CONCEPTION AND VISION OF A GREAT WINE.

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 GRAPEWINE 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 AND CONSEQUENT BLENDING OF THE TWO VARIETIES. THE REMAINING 50% IS MATURED IN 680 LITERS F.FRÈRES WOOD BARRELS FOR ABOUT 9 MONTHS.



Food Pairings:

HELLFISH, WHITE MEAT, FISH. PASTA WITH LIGHT SAUCES: IDEAL FOR: AFTER MEALS FOR CURIOUS



Alcohol:

13% CIRCA

Suggested initial serving temperature:

10°-12° C



Production:

400

Bottle size:

750 ML - 1500 ML