

STUDIO DI TURBIAN

EPISODE 7

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 AND BLENDING OF THE TWO VARIETIES IN STAINLESS STEEL. 50% OF THE BLENDED WINE IS MATURED IN 680 LITER F. FRE'RES WOOD BARRELS FOR ABOUT 9 MONTHS.



Food Pairings:

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



Alcohol:

13%

Suggested initial serving temperature:

10°-12°C



Production:

10.000

Bottle Size:

750 ML - 1500 ML - 3000 ML