

TRASPARENZA

Reflecting
its land
of origin



Wine: Bianco (White)
Grape: 100% Pinot Blanc
Classification: IGP - Veneto
Growing area: Colli Berici (Vicenza)
Cultivation system/vines per hectare: Guyot/4,000
Vineyard age: 20 years
Yield per hectare: 65 quintals
Harvest: Manual, first ten days of september.

Cellar operations:

crushing-stemming, pressing in a pneumatic press with enzymes, settling at a controlled temperature, inoculation with selected yeast culture, controlled fermentation in concrete vats with periodical oxygenation of the must/wine. Ageing in concrete vats with movement on fine lees for at least six months.

Technital data:

Alcohol 12%
Ph 3,5
Total acidity 5.20gr/lit
Total dry extract 27 gr/lit

Sensory profile:

pale yellow, with greenish highlights; the nose, offering floral hints of elderflower and acacia, is crisp and lingering. The palate is lightly savoury, with aromatic apple and peach, plum and gooseberry, and a lovely vein of mineral; overall, it is quite appealing and shows fine length.

Serving suggestion:

aperitifs, raw fish, shellfish, soups

The winemaker's comment.

Elegant, clean, fresh and fragrant, easy to drink and pair with aperitifs, soups and fish. Rich and flavoursome, with the warm nature of the variety and terroir.