



DUE

Veneto Bianco IGT



APPELLATION	Veneto Bianco Typical Geographical Indication
VARIETY	Garganega, Durella and Pinot Grigio
PRODUCTION AREA	Roncà, Alpone Valley, Verona and Sarego, Vicenza
YIELD PER HECTARE	6.000 - 7.000 liters
FARMING SYSTEM	Guyot with 6,000 grapevines per hectare.
HARVEST	Handpicked in cases
WINEMAKING PROCESS	Fermentation in stainless steel tanks at controlled temperature of 21° C for 24 hours then 14-16° C until the end of the fermentation.
AGING	In stainless steel tanks for a few months.
ORGANOLEPTIC CHARACTERISTICS	Straw bright yellow color. Intense aroma of tropical fruits, pineapple, lime and grapefruit. Soft floral notes and elderberry. Rich on the mounth, with a fresh end and good persistence.
WINE PAIRINGS	Appetizer, white meats, fish based dishes, seafood and slightly spiced dishes
PRODUCTION	13.000 bottles (750ml)
ALCOHOLIC PERCENTAGE	12 %
SERVING TEMPERATURE	10-12°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13