

Farina

Veneto Bianco IGT



Location of the Vineyards: All over Veneto

Vinification: Crushing and destemming of the grapes right after the harvest. Maceration of the juice in contact with the skins, without fermenting, at a temperature of 10-12 ° C, for about 24-48 hours. Yeasts are introduced and fermentation is carried out in two stages, always at low temperatures, never above 20°C. Then there's a long rest of the wine on its lees with "bâtonnage" in order to naturally obtain roundness, fullness and elegance.

Aging: 100% stainless steel at controlled temperatures.

Grape varieties : 80% Garganega, 15% Chardonnay, and 5% Sauvignon

Altitude : 300m ASL

Vineyard age : 15 years

Grape yield : 120 hl/hc

Exposure : Southwest/Northwest

Soil : Volcanic, alluvial, morainal, clay and calcareous soil

Alcohol : 13%

Tasting notes :

Straw yellow with golden hues. Fresh and intense aromas, reminiscent of jasmine and citrus notes, with a bouquet of exotic fruits such as mango, pineapple and banana notes. On the palate is soft, round and harmonious. Delicious as an aperitif or with white fish or roasted poultry.

