

## 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.



Sustainable

