

Remo Farina

Nodo d'Amore Bianco Trevenezie IGT



Garganega, Sauvignon Blanc and Chardonnay are all expressions of three different regions in the Trevenezie appellation. The grapes are destemmed and then gently pressed with criomaceration at approximately 10°C for 2-3 days. A long fermentation in stainless steel tanks follows at a controlled temperature between 17°C to 20°C. A third of the wine goes through secondary fermentation in new barriques with bâtonnage. 70% of the wine ages in stainless steel and 30% ages in barriques.

Grape varieties : 55% Garganega, 30% Chardonnay, and 15% Sauvignon Blanc

Altitude : 200m - 400m ASL

Exposure : South/South-West

Soil : Volcanic, calcareous - gravelly

Alcohol : 13%

Residual Sugar : 6 g/l

Tasting notes :

A lush blend of 55% Garganega, 30% Chardonnay, and 15% Sauvignon Blanc from the Trevenezie region of the Veneto. Rich, lush and complex with notes of tropical fruit, citrus, and vanilla. Delicious with roasted poultry as well as Asian cuisine and spicy dishes.

Press Notes

5Star Wines

2018

90 points

