

Remo Farina

Nodo d'Amore Bianco Trevenezie IGT

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.

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

Altitude 200m - 400m ASL

Soil Volcanic, calcareous - gravelly

Alcohol 13%

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.



Banville
Wine Merchants

www.banvillewine.com

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