

BIANCO FEUDO

Grape varieties:

Chardonnay, Bianchetta, Incrocio Manzoni, Perera.

Production area:

Vineyard Caltran (locality Crespano del Grappa). Situated on the slopes, exposed to cooling breezes with strong temperature fluctuations. Low and selected harvest.

Altitude:

About 170 m. a.s.l.

Type of soil:

Clay and limestone composition. Well-drained.

Training system:

Guyot

Plants per-hectare:

4500

Harvest period:

Mid September.

Wine Production method:

The grapes are softly pressed after a short maceration. Fermentation in heat controlled stainless steel tanks for about 15 days at 17°C. T

Refining:

6 months in bottles.

Characteristics:

Yellow straw colour. Intense and elegant aroma with bouquet of lime, acacia and hints of apricot, peach and pear.

Full flavoured, balanced yet persistent.

Best served with:

Shellfish, soup, rice and any fish or light white meat dish, such as rabbit.

Asolani cuisine: Sopa Coadà.

Serving temperature:

10° C

Technical details:

Alcohol: 13% vol.

Acidity: 5,8 g/l

Net extract: 23 g/l

