

# Bianco Feudo

**Grape varieties:**

Chardonnay 55% Bianchetta 10% Incrocio Manzoni 25%  
Perera 15%

**Production area:**

Vineyard Caltran (locality Pieve 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:**

4.500

**Harvest period:**

Mid September.

**Wine production method:**

The grapes are softly pressed after a short maceration.

Fermentation in hear controlled stainless steel tanks for about 15 days at 17°C.

**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 with meat dish, such as rabbit.

**Asolani cuisine:** Sopa Coadà.

**Serving temperature:**

10°C

**Technical details:**

Alcohol 13 % vol.

Acidity 5,8 g/lit

Net extract 23 g/lit

