

NARDELLO



BIANCO VENETO IGT "BLANC DE FE"



Production area: Monte Zoppega and Monte Tondo

Soil: Volcanogenic

Growing technique: Pergola veronese vecchia

Grape: 1/3 Garganega, 1/3 Trebbiano di Soave, 1/3 Chardonnay

Yield per hectare: 100 q.li

Harvest time: Varies according to grape: Chardonnay - beginning of September; Trebbiano - end of September; Garganega - second half of October.

Vinification technique: The vinification is separate for the different grapes. Chardonnay and Trebbiano are worked without oxygen to keep the aromatic complements. For Chardonnay in particular there is a brief maceration with its skins. Traditional vinification of Garganega, which in this case is used to give the wine a harmonic balance of sensations.

Tasting notes: The wine colour is straw yellow with green highlights, characteristic of Trebbiano di Soave and Chardonnay grapes. It is delicate on the nose with progressive sensation of intensity. In the aroma it is possible to recognise the typical characteristics of the different varieties: Elderflower, balsamic leaves, mint, Williams pear and finally citrus notes. On the palate it is full-bodied and long.

Analytical data: Dry Extracts 20 g/l, Alcohol 13% vol

Acidity: 5.0 g/l

Serving temperature: 8-9°C

