

I.G.T. VENETO

# Blanc De Fè

**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.

**Dry extracts:** Estratto 20 g/lt | **Alcohol:** 13% vol

**Acidity:** 5.0 g/l | **Serving temperature:** 8-9° C



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