



Bianco Veneto IGT Sant'Eustachio



Production area:

This white blend is made with Incrocio Manzoni Bianco and Sauvignon Nepis (PIWI) from Abazia estate and Chardonnay from Maria Vittoria vineyards, both located in the eastern Montello hill in Nervesa della Battaglia.

Soil:

Medium textured, red clay soil.

Vineyard:

The Sylvoz and Guyot training systems are used, with anywhere between 4000 to 4500 vines per hectare.

Winemaking technology:

White vinification. The fermentation takes place with selected yeast at controlled temperature. Once the fermentation is completed, the wine is stored on the lees and stirred periodically, until it's ready for bottling.

Chemical characteristics:

Alcohol content: % vol. 13,00 ± 0,50

Residual sugars: g/l 4,00 ± 2,0

Total acidity: g/l 5,60 ± 0,50

Tasting notes:

Color: bright pale straw yellow.

Bouquet: intense, fruity with notes of nectarine, plum and cantaloupe followed by floral scent of gorse and camomile.

Flavour: fresh and structured at first, feels ample and full-bodied on the palate.

Nutritional information:

1 g of alcohol: 8 Kcal.

1 l dry wine at 10°: 600Kcal.

1 g of sugar: 4 Kcal.

Food pairings: a perfect match with appetizers such as San Daniele ham and cantaloupe or first courses like spaghetti with cherry tomatoes and basil.

Serving temperature: 8-10 ° C.

Storage: in a cool place, away from light and heat sources.

Packaging and arrangement for marketing:

0.75 l glass bottles packed in cardboard boxes containing 12 bottles.