



## 58 Rosso Bianco Veneto IGT

### AGRONOMIC CHARACTERISTICS

PRODUCTION AREA	Volpago del Montello (TV)
ALTITUDE OF VINEYARDS	100 meters
GRAPE VARIETIES	Johanniter 90% Chardonnay 10%
YIELD PER HECTARE	120 hl/Ha
TRAINING SYSTEM	Doppio capovolto
SOIL	Clay soil, deep substrate rich in minerals and organic matter
HARVEST	First ten days of September, by hand

### OENOLOGICAL CHARACTERISTICS

VINIFICATION	In white, at controlled temperature with soft pressing
FERMENTATION	In temperature-controlled stainless steel tanks
SPUMANTIZATION	Two months in the bottle

### ORGANOLEPTIC CHARACTERISTICS

COLOR	Golden yellow colour
PERFUME	Intense, complex, with floral and very fruity hints
TASTE	Soft, elegant and with an excellent structure
GRADATION	12,5% vol

### DIRECTIONS FOR TASTING

TEMPERATURE OF SERVICE	Serve chilled at 6-8° C
MATCHING	Excellent throughout the meal, especially with fish-based dishes, pleasant with white meats and cheeses in general

