



1



DESIGNATION: Colli Euganei Bianco DOC

GRAPE VARIETIES: 40% Garganega, 30% Sauvignon blanc, 20% Chardonnay, 10% Muscat blanc

PRODUCTION AREA: Cortelà, Vo' Euganeo, Padua (ITALY), southern and south-eastern vineyard exposure, 100-150 m above sea level.

VINE TRAINING SYSTEM: guyot

NUMBER OF PLANTS PER HECTARE: 3000

AGE OF VINES: 20 to 40 years

YIELD PER HECTARE: 6 000 kg

HARVEST: grapes are hand-picked and selected.

HARVEST TIME: first half of September (Chardonnay, Muscat blanc and Sauvignon blanc), first week of October (Garganega).

VINIFICATION: depending on the variety, the grapes are collected and processed separately. Grapes are destemmed and pressed gently. At this point the must is allowed to settle without using any enzymes and then fermented in steel tanks at a controlled temperature of 15-16°C. Next follow racking and aging with yeasts for 5 up to 6 months. The wine is blended one month before bottling.

ORGANOLEPTIC PROPERTIES: straw-yellow colour with green glints, elegant and clean aroma, floral notes of acacia flowers and rose petals on the nose, fruity hints of pineapple, banana and white peach, aromas of tomato leaf and aromatic herbs. In mouth fresh, full-bodied and soft. A well-balanced wine with long and persistent finish.

FOOD PAIRING: ideal as an aperitif, it matches with starters, pasta and rice dishes, but also with fish and white meat.

SERVING TEMPERATURE: it is best served at 10-12°C.

ANALYTICAL DATA (2018 HARVEST)

ALCOHOLIC CONTENT: 13,5% vol.

GLUCOSE AND FRUCTOSE: 2.0 g per litre

TOTAL ACIDITY: 5.5 g per litre

VOLATILE ACIDITY: 0.26 g per litre

TOTAL SULPHUR DIOXIDE: 99 mg per litre

