



## DUE Veneto Bianco IGT



<b>APPELLATION</b>	Veneto Bianco Typical Geographical Indication
<b>VARIETY</b>	Garganega, Durella and Pinot Grigio
<b>PRODUCTION AREA</b>	Roncà, Alpone Valley, Verona and Sarego, Vicenza
<b>YIELD PER HECTARE</b>	6.000 - 7.000 liters
<b>FARMING SYSTEM</b>	Guyot with 6,000 grapevines per hectare.
<b>HARVEST</b>	Handpicked in cases
<b>WINEMAKING PROCESS</b>	Fermentation in stainless steel tanks at controlled temperature of 21° C for 24 hours then 14-16° C until the end of the fermentation.
<b>AGING</b>	In stainless steel tanks for a few months.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Straw bright yellow color. Intense aroma of tropical fruits, pineapple, lime and grapefruit. Soft floral notes and elderberry. Rich on the mounth, with a fresh end and good persistence.
<b>WINE PAIRINGS</b>	Appetizer, white meats, fish based dishes, seafood and slightly spiced dishes
<b>PRODUCTION</b>	13.000 bottles (750ml)
<b>ALCOHOLIC PERCENTAGE</b>	13 %
<b>SERVING TEMPERATURE</b>	10-12°C

EXW PRICE: 5.25€



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13