



BIANCO FUMO

SAUVIGNON BLANC IGT

From the white grape variety Sauvignon Blanc, "Bianco Fumo" is a white wine of strong character, soft and balanced. The name recalls the white smoke of the extinct volcano "Calvarina", located at 600 meters ASL, where our vineyards are cultivated, and also refers to the aromas that this type of grape, once vinified, is able to express.

Fresh and saline notes and then more vegetables and ripe fruit, enriched by a spicy background with balsamic and iodine memories, make it an excellent synthesis of territoriality.

VINIFICATION

Manual harvesting by small crates during the third week of September. Destemming, cold film maceration in a closed press for 12/18 hours and soft pressing in nitrogen saturation at low temperature. Must decanting before the fermentation.

After the stainless steel fermentation, the noble lees are preserved for 12 months by performing weekly bâtonnage.

DESCRIPTION

- The color is a straw yellow with clear green reflections, bright and shiny, pretty consistent.
- Intense and elegant olfactory impact. Notes of aromatic herbs, sage, rosemary, thyme, then white asparagus and mint. Tangled hints of lime, fresh citron and grapefruit, pulpy exotic fruit such as mango and papaya. To follow mineral sensations, gypsum and hydrocarbon notes in evolution. On the final floral hints of jasmine.
- The mouthfeel is direct, vertical, fresh and persistent. The drink is guaranteed by an excellent flavor that gives cleanliness to the palate. Elegant and balanced finish.

Serving Temperature: 8/10 °C

Longevity: 7/10 years

FOOD PAIRING

- . Sea Bass with Sour Cream
- . Risotto with White Asparagus from Bassano del Grappa
- . Risotto with Truffles from the Lessini Mountains
- . Leek Soft-Cream
- . Omelet with Wild Herbs

STATISTIC OF THE VINEYARD

Area: Monte Calvarina, Verona

Grape: Sauvignon Blanc 100%

Soil: volcanic

ASL: 600 meters

Exposition: south

Area Under Vines: 2 H.a

Vineyard Age: 20

STATISTIC OF VINIFICATION

Yield per Hectar: 90 q.li

Acidity: 6,2

pH: 3,25

Sugars: 1 g/l

Sulphites: 70 mg/l

Alcohol: 13,5% vol.

Production: 8000 bt