

Bianco Fumo

Sauvignon IGT Veneto



Area: Monte Calvarina, Verona

Grape: Sauvignon 100%

Soil: Vulcanico

ASL: 580 metri slm

Exposure: sud

Area Under Vines: 2 H.a

Vineyard Age: 25 anni

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

VINIFICATION

Manual harvesting by small crates during last week of September. Destemming, cold skin maceration in a closed press for 12/18 hours and soft pressing in nitrogen saturation at low temperature. Free-run juice decanting before the fermentation. After the stainless steel fermentation, the noble lees are preserved for 15 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.
- Vertical, fresh and persistent. The drinkability is guaranteed by an excellent flavor that gives cleanliness to the palate. Elegant and well balanced finish.

Serving Temperature: 10/12 °C

Longevity: 10/15 years

FOOD PAIRINGS

Wine of great pleasure and freshness, intense, mineral and character. Perfect pairing to any meal, with first and second courses of fish and vegetables:

- Risotto with asparagus;
- Truffle risotto;
- Soup of leeks;
- Omelette with wild herbs;
- Sea bass slice with aromatic herbs and potatoes;



The chef's advice

Puff pastry with green asparagus tips, sour cream and smoked salmon carpaccio

v i t a e

La Guida

Vini 2023

TTTT

2015/2016/2019