BIANCHETTA

COLLI TREVIGIANI

Indicazione Geografica Protetta

Semi-sparkling wine



LOCATION OF THE VINEYARD
Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

GRAPE VARIETIES
100% Bianchetta.

VINIFICATION
Grapes exclusively harvested by hand. Soft pressing of the grapes with a horizontal pneumatic pressing machine. Fermentation of the must at controlled temperature of 16-18 °C. The obtained wine is left to age in stainless steel tanks until the following spring.
Sparkling wine-making method in an autoclave (Italian method) for 30 days at controlled temperature with the addition of selected yeasts. Isobaric bottling.

ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS
Bright straw-yellow, fine perlage. The fruity aroma reveals notes of ripe apple and yellow peach on the palate, making it soft but fresh, pleasant and harmonious.
Excellent with appetizers and delicate vegetable-based dishes. The serving temperature is 6-8 °C.

ALCOHOL CONTENT
11% vol.

ALLERGENS
Contains sulphites.

AVAILABLE SIZES
0.75 lt bottle.

AZIENDA AGRICOLA
ANTONIAZZI DARIO
Località Foltran, 12
31020 Corbanese di Tarzo
(TV) Italy

Mondragone

Tel. +39 0438 564144 - Cell. +39 349 4967379
e-mail: info@mondragonevini.it
www.mondragonevini.it