

Appellation:

I.G.P. Trevenezie

Variety:

100% Tocai

Time of harvest:

Second week of September

Vinification and aging

The grapes are harvested in the early hours of the morning to preserve their quality and their aromatic potential. As soon as they get to the winery, they are gently crushed, paying special attention to protect them from oxidation. After undergoing flotation to separate the clear must from the impurities, it is then transferred to thermo-conditioned stainless steel tanks together with a starter composed of selected strains of yeast, sugars and starter must to begin the alcoholic fermentation process. Fermentation goes on for 22 to 25 days at a constant temperature of 14-15°C. At the end of the fermentation process the wine is left in stainless steel tanks for at least 2 months in contact with the lees, where it is frequently stirred and acquires a velvety roundness and a certain intensity on the palate. When optimal aging is achieved the wine is lightly clarified, filtered and bottled. Once bottled, it is left to rest for at least 2 months before being put on the market.

Tasting notes

This wine has a dull straw yellow colour. It conveys a good aromatic complexity to the nose featuring floral, fruity and white fruit pulp notes with a hint of citrus scents as well. It is pervasive on the palate and wide in the mouth with a good persistence.

Pairings and serving tips

This wine is a perfect pairing with fish and seafood dishes and excellent as an accompaniment to shellfish and/or crustacean recipes. Intriguing served as an aperitif, especially if accompanied by tasty savoury snacks. Recommended serving temperature: 14-16°C.



Alcohol content: 13% Vol.