

Ca' D'Archi Bianco Veneto IGT

GRAPES:	Pinot Grigio, Pinot Bianco and other white varieties
PRODUCTION ZONE:	The Veneto
EXPOSURE AND ALTITUDE:	Land on the plain
TYPE OF SOIL:	Of fluvial and alluvial origin; clayey
VINE TRAINING SYSTEMS:	Sylvoz and Guyot
PLANT DENSITY:	3,000 – 5,000 vines per hectare (1,215 – 2,025 per acre)
HARVEST PERIOD:	Mid-September
ALCOHOL LEVEL:	12 % vol.
SERVING TEMPERATURE:	10 - 12 °C (50 – 54 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2 - 3 years
BOTTLES PER CARTON:	6 - 12
SIZE (CL):	75 – 37.5

TECHNICAL INFORMATION

The grapes are picked when perfectly ripe and each varietal is vinified separately. The musts are fermented for 10 - 12 days at 18 - 20 °C (64 – 68 °F) using selected yeasts. After an appropriate period of maturation on the lees, the wines are blended together and then bottled.

TASTING NOTE

Its bright straw yellow color invites you to enjoy its fine, delicate citrus-like aromas and suggestions of green apple and pear. It is elegant on the palate, with freshness dominating its taste profile and a certain tanginess lifting the finish, which offers floral notes and hints of white-fleshed fruit.

SERVING SUGGESTIONS

It is recommended with hot and cold vegetable or fish hors d'oeuvres, as well as with pasta or rice dishes with delicately-flavored sauces.

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