

Bianco Veneto IGT Stilwhite

GRAPES:	Chardonnay, Pinot Bianco, Sauvignon, Tai
PRODUCTION ZONE:	Veneto
ELEVATION:	Low lying
TYPE OF SOIL:	Fluvial and alluvial in origin, rich in clay
TRAINING SYSTEM:	Sylvoz, guyot
PLANTING DENSITY:	3,500 - 5,000 plants/ha
HARVEST PERIOD:	September
ALCOHOL LEVEL:	13.00 % vol.
SERVING TEMPERATURE:	8 - 10 °C
AGING POTENTIAL:	1 - 2 years
GLASS RECOMMENDED:	Medium-sized tulip with narrow rim
KEEPS FOR:	3 / 4 years
BTTLS X BOX:	6
BOTTLE SIZE (CL):	75

TECHNICAL NOTES

The different grape varieties are harvested when perfectly ripe and soft-pressed before the musts undergo fermentation separately at a controlled, variable temperature (from 14 a 18°C) to bring out their specific aromatic and structural properties. An extended stay on the lees (at least 5 months) and assemblage respecting the proportions chosen create a wine which reaches its full potential with bottle ageing.

TASTING NOTES

The bright yellow colour, with reflections that change from green and straw yellow, is a prelude to a bright bouquet of scents. On the nose there are notes of citrus, white-fleshed and tropical fruits, aromatic herbs, wild flowers and hints of hot spice. On the palate, the wine is well-defined and supple, vibrant with freshness, juicily savoury, flavour-packed and rather moreish thanks to an exceptionally lingering aromatic finish.

FOOD PAIRINGS

With its varied aromas and underlying savouriness, the wine is an impressively versatile accompaniment to food, from savoury starters featuring vegetables, meat or fish to more complex pasta and rice dishes, whether classically flavoured or richly spiced. An intriguing pairing with exotic cuisine it is also recommended as a 'standalone' aperitif, where its multi-faceted personality can be appreciated to the full.

Stilwhite



Santa Margherita