



## Blanchett IGT Verona White Wine

**Production area:** Lake Garda – Lazise – vineyard “Vignalin” and “Palù”

**Soil:** sandy-loamy soil, with a slight presence of stones

**Grape growing system:** vertical shoot positioning

**Vine stocks per hectare:** 4500

**Vine variety:** Trebbiano 70%, Cortese 30%

**Harvest time:** early October

**Method of harvesting:** hand-harvesting in large crates suitable for a delicate handling of the grapes

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**Vinification:** grapes are pressed within the day and the related juice is obtained. Stainless steel thermotanks are filled with the clarified must and subsequent alcoholic fermentation induced with selected yeasts and thermally controlled between 12°C and 14°C for two weeks. This process is followed by decanting for physical and organoleptic cleaning and a pre-bottling stop sur lie with bâtonnage until December.

**Tasting and gastronomic notes:** straw-yellow color with golden tinges. Fruity and flowery bouquet with hints of ripe white peach and white flowers.

Acidity in the structure and bright color are well-balanced on the palate, this nearly appears like a rot wine. The finish leads to a pleasant and lasting mineral sensation.

Perfect for appetizer, first courses as well as for baked or grilled fish. It is also an excellent summer refreshing drink. Alcohol content: 13 % Vol.

Consumption is recommended within 36 months following the harvest, wine to be served at 12°C in glasses with medium bowl and closed rim. Store in cool and dark places.

