

WINES CA' DEL BORGO



IDEALE BIANCO

Appellation Bianco IGT Trevenezie.

Grape variety Selection of white grapes.

The Vineyards The soil is a mix of gravel and sand. It is located in the property of Fiumicello, close to the river "Torre". The average age of the plants is about 20 years.

The harvest During the first half of September.

The vinification Grapes are immediately crushed and destemmed. The must is cooled at 5 °C for a maceration with skin contact in order to extract the primary aromas. The next day, the skins are separated with a soft pressing from the must that, after a first decanting, undergoes the alcoholic fermentation at a controlled temperature of 15-16 °C in stainless steel tanks. Thanks to this wine-making method, the wine keeps the freshness and fragrance of the grape.

The colour Straw yellow with greenish reflections.

The bouquet Very fruity, with reminiscences of ripe fruit, especially apple and pear.

The palate Reflects the same sensations perceived on the nose: fresh and fruity, well balanced with the liveliness and roundness typical of the white wines produced in this area.

Food pairings From the aperitif to the entire meal. Ideal for all occasions. Serve at 9-11 °C.

Longevity Best enjoyed young.

Technical data

Alcohol content	12,5 %
Residual sugar	4,0 g/l
Acidity	5,00 g/l
Non-reducing extract	22,0 g/l



0,75 l