



BIANCO DELLE MONACHE

VENETO IGT

GRAPES: Garganega

HARVEST and CELLAR:

We pick the grapes by hand on the second week of October when the grapes are very mature and rich in sugar.

They slowly start a natural long fermentation by controlled temperature, after the crushing, with refinement on the fine fermentation lees. We keep the wine in a stainless steel tank for about 4 months before bottling.

THE WINE:

It's a gold wine, with pleasant fruity scented notes as mature apple, apricot and raisins.

A good structure with nice mineral qualities and natural sweetness.

750 ml bottles

Serving temperature: 12°C

Alcohol: 12,5% vol.

Sugar content: 60 g/l

Total Acidity: 6