

PIÈ DEL MONTE

VENETO IGP BIANCO



ORIGIN OF THE NAME

The grapes of this wine ripen at the foot of our hills we commonly call "Monti". Initially, the IGT white was made up of mixed grapes, they did not pay attention to the different varieties, just a good wine for the farmer's meal. Our white IGP is a blend of Garganega and Moscato bianco, two grapes which represent our Veneto and its territory

NAME

Veneto IGP Bianco

ORIENTATION OF THE VINES

Southwest

SOIL

Clay peaty

YEAR OF PLANTING

1970

DENSITY OF PLANTING

3500 vines per hectare

TRAINING SYSTEM

Double Guyot

GRAPE YIELD / HECTARE

1,20 t/ha

PICKING SEASON

Second week of September

GRAPES

80% Garganega - 20% White Moscato

WINEMAKING NOTE

Destemmed, crushed and pressed grape must is cooled to 18°C and left to decant in thermo-conditioned tanks where, once clear, alcoholic fermentation begins with the inoculation of selected yeasts

MATURATION and REFINING

3 months in steel tank and a short refinement in the bottle

ALCOHOL / SUGAR

12% alcohol - 3.5 g / lt sugar residual

TASTING NOTES

Straw yellow notes, yellow fruit tones with hints of pineapple, sage and lime on the nose; well balanced on the palate

SERVICE TEMPERATURE

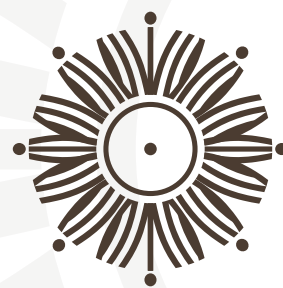
10°C - 12°C

FOOD PARING

It pairs perfectly to first courses such as risotto or pasta, goes well with fish and white meat

BOTTLE and CLOSURE

Bordolese Vip / microgranule cork stopper / standard cork
0,75 lt bottle / cardboard box of 12 bottles / level of 12 boxes / pallet of 5 levels - 720 bottles



VIGNA RÒDA