

BEI TEMPI

COLLI EUGANEI

BIANCO



ORIGIN OF THE NAME

The Colli Euganei Bianco is a historical wine of our territory as its grapes were born with the Euganean viticulture. In the past, these grapes were harvested together without considering the different grape ripening time, giving life to the Bianco Euganeo. Today, we propose it in a modern way, trying to revive the old good times linked to the traditions of our land

NAME

Colli Euganei Doc Bianco

ORIENTATION OF THE VINES

Southwest

SOIL

Clay and 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

60% Garganega - 30% Tai

10% White Muscat

WINEMAKING NOTE

Destemmed, crushed and pressed grape are 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

12.5% alcohol - 3.5 g / lt sugar residual

TASTING NOTE

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

SERVICE TEMPERATURE

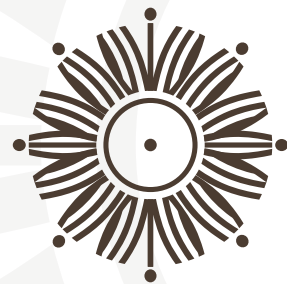
10°C - 12°C

FOOD PAIRING

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