

# 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

60% Garganega - 40% White Tai

### 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

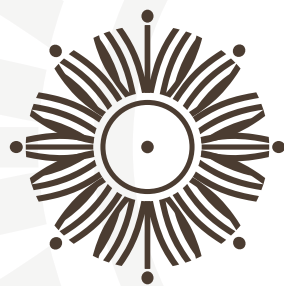
10°C - 12°C

### 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