



LE VALLETTE BIANCO VENETO IGT

60% pinot blanc
40% chardonnay



Harvest

The end of August.

Vinification

Soft pressing and immediate refrigeration with subsequent clarification by flotation, a delicate method that respects the structure of the wine. Fermentation at a controlled temperature of around 20 ° C for about 20 days in steel.

Refinement

In steel barrels for 4-5 months and in the bottle for at least one month before being sold.

Tasting notes

Straw yellow of great clarity. On the nose as in the mouth it has floral notes of acacia and exotic fruit. In the mouth it is pleasantly savoury and with good acidity.

Pairing

Light first and second courses, vegetables.
Opening wine and throughout the meal.
Serving temperature 10 °-12 ° C

Analytical data

Alcohol content: 11% Vol.
Total acidity: 5.5
Sugar: 5 gr / lt