

CASENOVE

Bianco Veneto IGT

GRAPE VARIETIES

85% Garganega, 15% resistant varieties (10% Sauvignon Kretos, 5% Muscaris)

PRODUCTION AREA

Verona.

VINIFICATION PROCESS

Harvest during early mornings, to preserve lower temperature of the bunches and prevent thermal stress for the must.

Temperature-controlled fermentation in stainless steel tanks, 13 °C during the first phase and 16 °C during the second phase: this allows the development of a richer and more complex aroma.

AGEING

3 months in stainless steel.

ORGANOLEPTIC QUALITIES

Colour: pale yellow.

Aroma: tropical and white fruits with floral hints, notes of mango and white flowers.

Taste: fruity with floral hints, savoury, pleasant on the palate.

SERVING TEMPERATURE

8-10 C°

SERVING SUGGESTION

Perfect as an aperitif and enjoyable on its own thanks to its moderate alcohol content. It pairs beautifully also with first courses, fish and white meat.

