

TASTING SHEET

BIANCO DI FABBRICA 2018

Variety:	Vermentino, Marsanne, Roussanne, Viognier
Soil:	Sandy clay with active limestone
Training system:	Cordon spur
Farming method:	Organic
Harvest:	Second decade of September
Harvest method:	Manual in small crates



Vinification:

The grapes, thinned out and selected in the vineyard and on a first sorting table, were de-stemmed and sorted by hand for a second time. The destemmed grapes were then pumped with a peristaltic pump into a pneumatic press in a controlled atmosphere and gently pressed. The must was cooled and pumped into a steel tank, where it was cold decanted. It was then drawn off from above in small, non-toasted, truncated conical vats made of French oak, where it fermented at a controlled temperature below 18°C. At the end of fermentation, the coarse lees were decanted and removed. Only a fraction of the wine underwent malolactic fermentation.

Ageing:

Transferred by gravity into 500 liters tonneaux, the wine aged for 12 months, 8 of which on its fine lees. The barrels were selected according to the characteristics of the wine at the end of alcoholic fermentation.

Tasting notes:

The colour is straw yellow with greenish reflections. The bouquet on the nose is intense with hints of talc, linden and lime zest. On the palate the wine is slightly sweet, acid and extremely savory, enriched with thick and velvety tannins. The finish is very long and delicate, with notes of herbs, citrus and tobacco.

Serving temperature: 14°C