

Wines - Bianco Fiore I.G.T.

Territory

Sub Zone – Verona

Appellation IGT Veneto

Grapes Garganega 100%

Production Area Vineyards in Verona

Winemaking and aging

Harvest Hand picked in crates in the early days of September

Vinification Grapes are vinified with soft pressing.

Ageing After vinification is completed wine ages for 7 months in stainless steel

Tasting Notes

Organoleptic specifications Straw yellow with greenish hues. Nose shows scents of apple, pear and pleasant mineral notes. Taste is well balanced, fine, elegant and very pleasant to drink.

Food pairing Ideal as an aperitif, great pairing with any kind of fish and salads

Alcohol 12.5% by Vol.

Serving temperature 6 °C



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Bianco Fiore – Garganega Veronese

Bianco Fiore is a white wine from Garganega grape variety, a typical cultivar of the wine region located north-east of Verona.

Our Garganega is cultivated through the Pergola training system, which permits a very good exposition of the bunches to the sun, as well as a complete protection of the bunches from hail events. Moreover, we cultivate our Garganega in our most eastern vineyard in Valpantena, where there is a combination of volcanic soil and chalk; in particular, volcanic soils maintain high the minerality and the freshness of the wine, while chalk permits to have an earlier and healthier harvest, since these soils help the maturation of this late ripening grape variety.

Grapes are fermented with spontaneous yeasts, which are naturally found on the skins of the berries and fermentations are temperature controlled, in order to preserve the flavours of the wine. The wine ages then on its own lees for three months, during this period batonnages have been done periodically, the ageing goes then ahead in steel tank.

Bianco Fiore has a pale lemon straw color, at the nose it is possible to recognize pineapple, apricot and bergamot. In the mouth the wine is vertical thanks to the medium acidity that it presents, which gives freshness on the palate; fruity and floral notes are present, among them jasmine seems to be delicate but persistent.

Food pairing would be ideal with olives and/or fresh cheese, delicate olive oil, light rice salads and light fish.

