

Scholè

BIANCO VENETO IGT



BLEND Chardonnay, Sauvignon and Moscato Giallo

PRODUCTION AREA Euganean Hills

TYPE OF TERRAIN Volcanic, calcareous 180 metres a.s.l.

BREEDING SYSTEM Guyot

AVERAGE YIELD PER HECTARE 100 quintals

HARVEST TIME Late August - early September

COLLECTION Manual

WINEMAKING The grapes ferment in stainless steel tanks at a controlled temperature. After fermentation, it is stored in temperature-controlled barrels at a temperature of 12°C. The desired maturation is reached by separating the noble lees and then preparing for bottling.

ORGANOLEPTIC CHARACTERISTICS: yellow in colour with greenish reflections, with an aroma of exotic fruit and citrus fruits. It definitely has a delicate and lingering flavour, with notes of citrus fruits.

ALCOHOL CONTENT: 12% vol.