



TENUTA DEL GIAJ

VINI NATURALMENTE **BIOLOGICI**

BIANCO VENEZIANO *Certified Organic and Vegan*

GRAPES:

blend of white grapes

AREA:

The company is located in Pramaggiore (VE).

FERMENTATION:

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING:

- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE:

Pale yellow colour with warm golden hues.
Intense bouquet, with marked fruity and floral notes.
Typical smooth flavour, lingering with elegant tones of almonds.

GASTRONOMIC MATCHES

It is ideal with pasta and broth, or with dishes of noble fish and seafood or white meat.

SERVING TEMPERATURE

Uncork at the last moment and serve at 10° C.

ANALYSIS

Alcohol content: 12% vol

Total acidity: 5,3 g/l

Volatile acidity: 0,18 g/l

BOTTLE SIZE

Bottle: 750ml

Case: 6 bottles

