

Bianco del Gelso



Type of wine:	White "passito"
Grape varieties:	50% Picolit and 50% Verduzzo
Training system:	Guyot
Harvest:	The grapes are harvested by hand in the second half of October.
Vinification:	Following extreme pruning of the plant in June, the grapes are late harvested by hand into small cases and taken into the raisining process. They are then destemmed and gently pressed. The resulting must is left to ferment on skin contact for about 36 hours. Racking then takes place and the must is left to mature in 225 litres barriques for about 18 months. The wine is bottled in the first half of September followed by a suitable resting and fining period in the bottle.
Acidity:	5.5 g/l
Alcohol:	13.5 % Volume
Colour:	Golden straw yellow
Nose-palate symmetry notes:	Delicately bouquet with a slightly sweet and vanillaed taste.
Serving Temperature:	Best served cool, but not cold.
Food and wine pairing:	This meditation wine is rather difficult to pair with food. It goes well with small, dry pastries and medium ripe cheeses. It is a meditation wine to be enjoyed on its own and discovered slowly.