



BALINDA

The Balinda grape variety is located in its ideal environment—on the slopes of the Mezzane Valley's hills. The calcareous alluvial soil bestows this wine with marked tanginess and an unforgettable fresh fragrance.

GRAPE VARIETY:

100% Garganega

DESIGNATION:

Soave DOC

TRAINING SYSTEM:

"pergola veronese" (a type of arbor training system)

DEFENSE METHOD:

organic

HARVEST:

mid-September

GATHERING:

manual

VINIFICATION:

The grapes are harvested by hand in 20 kg crates. Then they are soft-pressed and the must is clarified by decantation. Then the must starts fermenting in temperature-controlled steel for 10 days.

AGING:

Once fermentation is over, the wine rests on the lees in the steel for five months, throughout which we do bâtonnage (stir the settled lees) weekly.

TASTING NOTES:

Color: greenish yellow with straw highlights

Aroma: rushes forth to the nose with hints of flowers and white fruit.

Taste: acidic and tangy. Dry and strong. It stands out for its freshness and length.

PAIRINGS:

a wine for the entire meal, suited to traditional Italian first courses (pasta with tomato sauce, pizza...), seafood dishes, perfect as an aperitif wine.

SERVING TEMPERATURE:

8-10° C

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