



**DARE**

Classic White Wines

# Bianco delle Crete

Igt Marca Trevigiana



**Variety:** 50% Chardonnay and 50% Pinot Bianco.

**Soil and vineyards:** clayey soil, rich in mineral salts; planting density of 5,000 vines per hectare, with Guyot pruning, for a limited yield per hectare.

**Harvest:** manual harvesting in the first and second weeks of September.

**Vinification and ageing:** the manual harvest begins once the grapes have reached the optimum levels of total acidity and sugars; they are then destemmed and undergo a short period of cold maceration. The fermentation of the must is then carried out at a controlled temperature (18°C), in stainless-steel tanks. The wine remains on its yeasts, in stainless-steel tanks, until the spring. After in-bottle ageing for at least 6 months, the wine is ready to be released onto the market.

**Maturation potential:** complete maturation is reached after 10-12 months of in-bottle ageing.

**Tasting notes:** slightly pale, straw-yellow colour; the subtle aromatic bouquet recalls honey, ripe yellow apple and white meadow flowers; dry, rounded, full-bodied and well-balanced palate.

**Alcohol content:** 13% by vol.