



DARE

Classic White Wines

Bosco Piano

Igt Marca Trevigiana



Variety: 100% Tai.

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: straw-yellow colour with greenish edges; typical, enjoyable bouquet laced with fruity overtones evoking damson, ripe peach and pink grapefruit, along with delicate notes of hawthorn; the dry palate has a typical, slightly bitter finish that is reminiscent of almonds.

Alcohol content: 13% by vol.