

## BiancoRe Metodo Classico

### ZERO DOSAGE

*Wine obtained from Bianchetta Trevigiana, a native Veneto grape variety cultivated for centuries in the hills of the province of Treviso. It undergoes a first fermentation in stainless steel, followed by a second fermentation in the bottle and ageing on the lees for a minimum of 40 months, after which disgorgement takes place*

*Colour:* Straw yellow with golden highlights

*Perlage:* Fine and persistent

*Taste and olfactory sensations:* Delicate aromas of white flowers with slight hints of green apple, fresh almond, and wild herbs. Elegant structure, with an intense, fruity, floral and savory flavor

*Pairings:* Ideal when paired with delicate appetizers, freshwater fish dishes, herb frittatas, and fresh cheeses

*Alcohol content:* 12% VOL

*Residual sugar:* 0 gr/l

*Acidity:* 6 gr/l

*Pressure:* 4,5 bar

*Extract:* 27 gr/l

*Serving temperature:* 6-8°C

*Grapes:* Bianchetta 100%

*Training system:* Cappuccina with a sixth plant 3x1

*Harvest period:* Early October

*Winemaking:* First fermentation in stainless steel, followed by a second fermentation in the bottle and ageing on the lees for a minimum of 40 months, then followed by disgorgement

*Production area:* Hills of Castelvucco

*Sizes:* 0,75 l

*1 Box of 6 bottles:* L 265 mm / A 303 mm / P 179 mm

