



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 Castelcucco

Sizes: 0,75 l

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

