



FARINA
VINI PREGIATI IN VALPOLICELLA

“APPASSILENTO” BIANCO VENETO IGT

Experimenting has always been a prerogative of our company. After a long search we found the blend we wanted, with strong personality and superb elegance, fruit of the union of some special white grape varieties, each with their own single characteristics. The vinification and processing operations are very long and complex. For this new product we therefore chose the name “Appassilento”, indicating the long processing conducted “at a slow pace”. The result is a series of unique scents of perfumes, color, softness and pleasantness in the mouth. We wanted it to be as it is and this way it gives us emotions.

GRAPE VARIETIES:	White grape variety typical from Veneto
VINEYARDS LOCATION:	All over Veneto
EXPOSURE AND ALTITUDE:	From 10 to 300m a.s.l. with different exposures
SOIL:	From volcanic to alluvial, morainic, clayey and calcareous, since the vineyards have different locations
TRAINING SYSTEM AND PLANT DENSITY:	Almost all espalier, but also some arbour
HARVEST:	Handpicking of the grapes starting mid september
VINIFICATION:	Crushing and destemming of the grapes right after the harvest. Maceration of the juice in contact with the skins, without fermenting, at a temperature of 10-12 ° C, for about 24-48 hours. We then proceed with the introduction of yeasts and a fermentation carried out in two stages, always at low temperature, never above 20°C. Then there's a long rest of the wine on its lees with “bâtonnage” in order to naturally obtain roundness, fullness and elegance
AGEING:	100% stainless steel at controlled temperature
TASTING NOTES:	Straw yellow with golden hues. Fresh and intense scent, reminiscent of jasmine and citrus notes, with a bouquet of exotic fruits such as mango, pineapple and banana notes. On the palate is soft, round and harmonious
DATI ANALITICI:	Alcohol: 13% Vol Sugar: 8 g/l Total acidity: 5,6 g/l Volatile acidity: 0,17 g/l Dry extract: 20 g/l
SIZE (Lt):	0,750
PAIRINGS:	Well paired with appetizers, fish or white meat based main courses. Excellent as aperitif
SERVICE TEMPERATURE:	10-12° C