

NODO D'AMORE

BIANCO TREVENEZIE IGT

A full-bodied white, intense, deep, like the story of passion enclosed in the heraldic coat of arms of our family.

Just like three knots of love we united three vines: Garganega, Sauvignon Blanc and Chardonnay, expressions of three different territories under the Trevenezie appellation.

The fermentation and refinement in French woods, careful and precise, gives us a unique wine for grace and structure.



VINES · 55% Garganega, 30 %Chardonnay, 15 %Sauvignon Blanc.

VINEYARDS LOCATION · Triveneto (Veneto, Trentino).

EXPOSURE AND ALTIMETRY · South/West 200-400 m. asl.

SOIL · Volcanic, calcareous - gravelly.

TRAINING SYSTEM · Veronese Pergola for Garganega, Guyot for Chardonnay and Sauvignon.

HARVEST · Manual grape harvest from early September for Chardonnay and Sauvignon, end of September for Garganega.

VINIFICATION · De-stemming, soft pressing, and criomaceration at approximately 10°C for 2-3 days, followed by a long fermentation in stainless steel tanks conditioned from 17° to 20°C. The fermentation is finally finished for 30% in new barriques with bâtonnage.

REFINING · 30% in new French oak barriques, 70% in stainless steel to keep the freshness.

ORGANOLEPTIC NOTES · The wine is straw-yellow with intriguing green-gold reflections. Enveloping and intense on the nose, with tropical notes of pineapple, mango and banana, hints of tomato leaves that alternate with sweet sensations of candied citron, vanilla and hawthorn. On the palate it is rich, complex, surprisingly citrusy, with a mineral and persistent finish.

ANALYTICAL DATA · **Alcohol:** 13% vol. - **Sugar:** 4 g/l -
Total acidity: 6 g/l - **Volatile acidity:** 0,3 g/l - **Dry extract:** 22 g/l

FORMAT (L) · 0,750/ 1,500

PAIRING · The contrast between softness and sapidity gives it a gastronomic versatility that makes it suitable both for pairings with simple dishes like a sea bass in salt, and for more complex dishes such as spiced ones in sweet and sour sauce typical of the Asian cuisine.