



IL DISPERATO 2020



750

BIANCO

TREVEZIE

INDICAZIONE GEOGRAFICA TIPICA

Straw yellow colour with golden shimmer.
Intense aroma, with notes of flowers and tropical fruit, mango and pineapple.
Good structure and acidity. Round in the mouth, savoury and balanced.

Vineyards: Sant'Ambrogio. **Altitude:** 151m slm.

Grape Varieties: 90 % Garganega, 10% Incrocio Manzoni.

Soil: dark, alluvial, and relatively light, with a high content of gravel.

Training system: 'double pergola', with 2500 vines per hectare. 18 Buds per vine. Green cover between the rows.

Vine age: 27 years.

Harvesting method: manual, at the end of September.

Yield: 70 hl/ha.

Vinification: crushing and pressing of de-stemmed grapes.

Fermentation of the must for approximately 15 days at a controlled temperature of 16° C.

Ageing: the wine matures 4 months in steel tanks, and 2 more months in the bottle before sale.

Pairings: excellent aperitif, pairs well with refined meat and fish appetizers, crudités, aromatic pasta or rice dishes, grilled white meat or fish.

Serving temperature: approximately 8-10°C.

Analytical data:

Alcohol content	12,8 %
Residual reducing sugars	2 g/l
Total acidity	6 g/l
pH	3,2
Net dry extract	21,6 g/l

BUGLIONI

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