

Tenuta Sant'Antonio
FAMIGLIA CASTAGNEDI



TÊLOS IL BIANCO

PRODUCTION AREA

Municipality of Colognola ai Colli.

TYPE OF SOIL

Medium-textured with gravel in subsoil.

VINEYARD ALTITUDE

100 m a.s.l

GRAPES

Garganega 80% - Chardonnay 20%.

AGE OF VINES

20 - 25 years.

TRAINING SYSTEM

Guyot and Pergola.

VINE DENSITY

3,300 - 6,000 vines per ha.

YIELD

120 q. ha.

VINIFICATION

Destemming of grape clusters. Cold (8/9 °C), gentle **pressing** with pneumatic press in inert environment (no oxygen whatsoever). **Fermentation** at low temperature 14/15 °C without added sulphates or nitrate salts. **Batonnage** once a week until spring. Cold **stabilisation**.

AGEING

In stainless steel.

QUANTITY PRODUCED

12,000 bottles approx.

ORGANOLEPTIC EXAMINATION

Delicate and enveloping **aroma** of citrus fruit and medicinal herbs such as feverfew, mint, sage and thyme. Fresh, lingering and continually developing **flavour**.

ALCOHOL

12,5 % Vol.

ACIDITY

5,3 g/l.

RESIDUAL SUGAR

4,5 g/l.

PAIRING

Aperitifs, starters with vegetables or fish, first courses with greens, fish with light sauces.

SERVING TEMPERATURE

10 °C - 12 °C.

AGEING POTENTIAL

3/5 years.