



Furlet Bianco

A white wine obtained by blending the three white grape varieties grown by the estate, an expression of our style and terroir. The grapes are hand-harvested and carefully selected on the hillsides surrounding Riva del Garda. The result is a fresh, harmonious and delicate wine that expresses the authentic character of the Dolomites.

Wine

Range: Classic

Appellation: IGT Dolomiti Bianco

Grape varieties: Pinot Grigio, Chardonnay and Incrocio Manzoni

Vinification

The grapes are hand-harvested and selected between early and mid-September. Gentle whole-bunch pressing and natural settling of the must take place before controlled-temperature alcoholic fermentation in stainless-steel tanks and, in a small proportion, oak barrels. Ageing continues for 6-7 months on fine lees before final blending and bottling.

Growing Area

Origin: Garda Trentino

Altitude: 100-500 m a.s.l.

Exposure: East-South-East

Soil: medium-textured, sandy, with high limestone content

Training system: Guyot – Pergola Trentina

Wine Characteristics

Colour: bright straw yellow with greenish highlights

Aroma: white flowers and fruit recalling peach, with harmonious character.

Palate: peach aromas and floral notes, supported by freshness and soft texture; fresh, juicy and mineral.

Food Pairings

A fresh, inviting aperitif wine. Excellent with delicate vegetable and fish antipasti, or pasta dishes from tomato pasta to strangolapreti, a traditional Trentino specialty.