

Furlet Bianco

White wine obtained from the assembly of the most representative white grape varieties of the company, a stylistic and territorial expression of our winery.

The grapes are manually harvested under careful selection in the hills surrounding Riva del Garda. Starting from excellent grapes we get a fresh, harmonious and delicate wine that expresses the authenticity of the Dolomite region.

Wine

Line: classic

Denomination: IGT Dolomiti Bianco

Variety: 40% Pinot Grigio, 40% Chardonnay e 20% Manzoni Bianco

Yield: 62 hl/ha

Vinification

Manual harvest and selection of grapes, between the beginning and mid-September.

Gentle pressing of whole bunches and racking for natural sedimentation. Fermentation at controlled temperature in stainless steel tanks and barriques for a part of Chardonnay wine. Aged 6-7 months on fine yeasts in stainless steel tank (75%) and in barrels (25%). Assembly one month before bottling.

Production area

Area of origin: Garda Trentino

Altitude: 200 - 500 m.a.s.l.

Orientation: East - Southeast

Soil: gravel land with a high limestone content

Training system: Guyot - Pergola Trentina

Wine features

Color: brilliant straw yellow with green shades

Bouquet: bouquet of white flowers with fruity notes that recalls peach and a hint of vanilla that envelops the wine making it more harmonious.

Taste: the aroma of peach and flowers is perceived even on the palate and it gives vivacity but also a marked softness to the wine.

The organoleptic profile arises from a game of freshness, juiciness and mineral taste.

Pairings

Furlet Bianco is an excellent fresh and inviting aperitif wine. It goes well with delicate vegetable and fish based appetizers, or first courses ranging from pasta with tomatoes to strangolapreti, typical of the Trentino tradition.

