



# FROM BLACK TO WHITE

Category | Dry white wine

In a word: the wine that never was

The minimalist label plays on the black/white contrast, alluding to the natural genetic mutation undergone by the Rondinella grape, from red grape to white

**From Black to White**

IGP Veneto Bianco

Indicazione Geografica Protetta

**Town/area:**

Negrar, Illasi, Tregnago (Verona).

**Soil profile:**

limestone and clay

**Grapes**

60% Rondinella Bianca,

15% Gold Traminer,

15% Kerner,

10% Incrocio Manzoni

**Technical data:**

alcohol 13%, residual sugar 4 g/l

total acidity 5.2 g/l, dry extract 20 g/l

pH 3.45

**Vineyard practices**

organic fertilisation and hand-pruning;

shoot-thinning, leaf-pulling,

cluster-thinning. Harvest between

the 2nd and 3rd decade in September

into bins of 300 kgs.

**Vinification and maturation:**

de-stemming and pressing, 24 hours

of cryomaceration on the skins, gravity settling at 7-8°C,

controlled fermentation in concrete vats for ca. 20 days.

Sur lie maturation for a minimum of 6 months,

with weekly bâtonnage

**Ideal food pairing:**

excellent as an aperitif wine, it is delicious as well with shellfish, fish, risotto and asparagus, chard, and soups

**Serving temperature:** 10/12°C

**Recommended glass**

tulip-or balloon-shaped stemmed glass

**Appearance:**

luminous, with greenish and pale yellow highlights.

Impressive glycerol-derived viscosity

**Bouquet:**

delicate notes of spring wildflowers, fruit, and country

herbs; acacia, primrose, Golden Delicious apple,

pink grapefruit, mint, vanilla, elderflower.

Delicate and elegant, with perfectly-balanced aromatics

**Palate:**

seductive, rich, complex, tangy, minerally, very lengthy.

Suitable for long ageing

**Available sizes**

750 ml; 1.5 l

**Packaging:**

cases of 6 and 12 bottles

