



CASABACCICHETTO



Resistant vine, able to naturally fight the attacks of fungal diseases.

Veneto IGT Bianco	Souvigner Gris	12,5% Vol
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Zenson di Piave, via Caduti in Guerra



No chemical treatment for fungal diseases.
Extreme minimalism.



Collection partly mechanical and partly manual,
to be able to carry out a careful selection of the bunches.



Vinification in white always protected from oxidation
to preserve the aromatic properties of thiolic.
Fermentation in steel cold and continuous batonnage.



Straw yellow colour, with green tones.
To the nose memories of herbs and tropical fruits.
Dry taste with strong freshness and savoury.



Thanks to its freshness is the ideal match
with dishes based on fish, crustaceans, seafood
or with light pasta dishes and goat cheese.



Suggested serving temperature
12 °C