

APPASSILENTO

Bianco Veneto

IGT

Appassilento defines the signature Farina wines that require slow, measured winemaking. After extensive research and experimentation, we identified a blend of white varieties with personality and elegance, perfectly balanced to maintain the prized characteristics of each grape. The result is a sumptuous array of aromas, brilliant color, and a soft, pleasant palate without renouncing on fresh lift. We wanted it to be as it is, a burst of pleasure.

Grape Varieties	Garganega, Sauvignon Blanc, Chardonnay
Vineyard location and characteristics	Verona province, 100 to 300 meters a.s.l. with varied exposures
Soil	From volcanic to alluvial, morainic, clayey and calcareous, depending on the variety and vineyard location
Vine training and planting density	Some Veronese pergola, then other systems, mainly espalier
Harvest	Handpicking of the grapes starting mid-September
Vinification	Crushing and destemming of the grapes right after the harvest. Soft pressing and cold static decantation of the must for 24 hours, followed by low temperature fermentation for 7 days with selected yeasts. the wine remains in contact with the lees in stainless steel vats, accompanied by bâtonnage to obtain roundness, fullness and elegance
Maturation	100% stainless steel at controlled temperature
Organoleptic Characteristics	Straw yellow with golden hues. Fresh and intense scent, reminiscent of jasmine and citrus notes, with a bouquet of exotic fruits such as mango, pineapple and banana notes. On the palate, the wine is soft, round and harmonious
Analytical Notes	Alcohol: 13% Vol Sugar: 8 g/l Total acidity: 5,6 g/l Volatile acidity: 0,17 g/l Dry extract: 20 g/l
Size	0,75 l
Pairings	Well paired with appetizers, fish or white meat based main courses. Excellent as an aperitif
Serving Temperature	10° - 12°
Cellaring	Store in a dark cool space. A structured white wine that can be cellared or up to 5 years in optimal storage conditions