

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, Chardonnay, Sauvignon Blanc

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 Alcol: 13% vol. Zuccheri: 8 g/l

Acidità totale: 5,6 g/l - Acidità volatile: 0,17 g/l - Estratto secco: 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