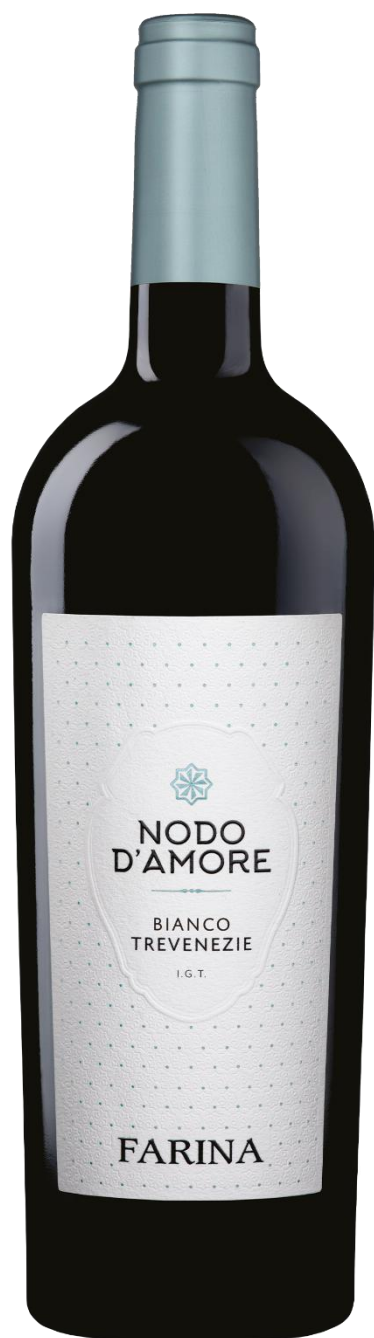




FARINA®
WINE TRADITION EVOLVES

NODO D'AMORE Bianco Trevenezie IGT

A full-bodied white, intense and deep, like the story of passion enclosed in the heraldic family coat of arms. Just like three love knots, we blended three grape varieties Garganega, Sauvignon Blanc and Chardonnay, expressions of three different wine regions under the Trevenezie appellation. The fermentation and refinement in French wood lends structure and grace, to a signature white wine of stature.



Grape Varieties 55% Garganega, 30% Chardonnay, 15% Sauvignon Blanc

Vineyard location and characteristics Veneto and Trentino facing North/Southwest at an altitude of 200-400 meters

Soil Volcanic-Calcareous-Gravelly

Vine training and planting density Mixed training systems and planting densities

Harvest Hand harvest from early September for Chardonnay and Sauvignon, end of September for Garganega

Vinification De-stemming, soft pressing, and crio-maceration at approximately 10°C for 2-3 days, followed by extended, slow fermentation in stainless steel tanks at 16°C. For the 30% of the must derived from Chardonnay the fermentation is completed with the transfer of the must to new barriques with bâtonnage

Maturation 30% in new French oak barriques to harmonize the blend, after 6 months, assembly with Garganega and Sauvignon for the remaining maturation in stainless steel tanks

Organoleptic Characteristics The wine is straw-yellow with intriguing green-gold reflections. Enveloping and intense on the nose, with tropical notes of pineapple, mango and banana, hints of tomato leaves that alternate with sweet sensations of candied citron, vanilla and hawthorn. On the palate it is rich, complex, surprisingly citrusy, with a savory, persistent finish

Analytical Notes Alcohol: 13% vol. - Sugar: 4 g/l

Total acidity: 6 g/l – Dry extract: 22 g/l

Size 0,75 l

Pairings The contrast between softness and sapidity gives it a versatility that makes it suitable for pairings with simple dishes like a sea bass in salt, and for more complex, spicy or sweet and sour dishes, typical in Asian cuisine

Serving Temperature 10° - 12°

Cellaring The partial maturation in barrique of three noble grapes makes this structured wine suitable for aging for 7-10 years