



ADELE BIANCO - CA' VESCOVADO

The cultivation of vines has its roots in ancient times, as seen in the discovery of grape seeds preserved in wineskins during excavations at a Roman villa near Marina di Lugugnana.

Territory:

The location of our vineyards, situated between the sea and the mountains, allows them to benefit from a mild climate and refreshing sea breezes. These conditions favour cultivating vines, ultimately enhancing their well-being and impacting the quality of our wines. The land is flat and of alluvial origin, with soil rich in mineral salts, including calcium and magnesium carbonate. These elements impart a distinct salinity and minerality to the grapes, which are then reflected in the wines.

Winemaking:

A blend of Pinot Grigio, Chardonnay and Friulano (Tai) in percentages not declared by the producer. The grapes are manually harvested, destemmed, and gently pressed. They undergo cryomaceration for 24 hours at a temperature of 5°C to extract the primary aromas from the skins. The wine is then aged in stainless steel for six months.

Tasting Notes:

It displays a straw-yellow hue with enchanting greenish undertones. Its bouquet captivates the senses with classic floral notes complemented by a delicate pear aroma. It delivers a refreshing dryness and crispness on the palate, perfectly balanced with vibrant fruity flavours that culminate in a remarkably long finish. With its invigorating acidity and lingering richness,



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk

this wine promises an unforgettable tasting experience.

Style	Slightly Aromatic and Fruity White
Producer	Ca' Vescovado
Category	White
Country	Italy
Region	Veneto
Appellation	Tre venezie Igt
Grape Variety	Chardonnay, Friulano, Pinot Grigio / Pinot Gris
Vintage	No Vintage
Barrel	No Barrel
Alcohol Content	12%
Organic & Biodynamic	No
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Vegetable Dishes, White Meats, Oysters, Raw Seafood