

IL FILO
DELLE
VIGNE

CALTO DELLE FATE

BIANCO VENETO

Indicazione Geografica Tipica

Produced from separately processed Chardonnay, Riesling italic and Tai grapes, it ferments and matures for 10-12 months in French oak barrels. Delicately aromatic, rich and elegant, it gains additional pleasant nuances over the time.



TECHNICAL FEATURES

Wine	Il Calto delle Fate
Harvest	2017
Vine Variety	Chardonnay, Riesling italic, Tai
Vineyard	Planted in 1982
Alcohol	13,50%
Acidity gr./l.	5.60
Ph	3.23
Ground	Volcanic, marly, calcareous
Altitude / Exposure	100-150 m.a.s.l. / south-west, south-east
Vine Training System	Spurred Cordon
Density	2200-3000 vinestocks per Ha.
Yield (per hectare)	27 HI
Production	6000 bottles
Vinification	Fermentation at controlled temperature (18°-19°), with separated grapes, in oak Allier medium toasting barrique barrels, partially new and partially used once, where the wine is stored for 7/8 months. Then the wine is blended in small stainless steel tanks; after 30/60 days, after analytical controls and sensorial analysis, the wine is bottled.

FEATURES

Colour	Golden yellow
Fragrance	Hints of exotic fruit, citrus fruits, banana, peach, pear, hazelnut, butter
Taste	Relevant and expressive in mouth, extraordinary length