

Le Pietre Bianco Veronese Igt

Although the grape varieties from the Veronese hills used to make this wine have different degrees of ripeness, the result is unique in terms of pleasantness and harmony. Its enchanting bouquet of rock flowers makes a lovely impact, rounded off by the absolute elegance and perfect harmony of the fresh dry flavour.

Grape Varieties

Garganega, Chardonnay, other indigenous grapes to finish.

Vineyard (geographical position and characteristics)

The vineyards are situated in the hilly northeastern area of Verona. The age varies from 7 years for Chardonnay to an average of 30 for Garganega and over 50 for the old varieties. The nature of the hilly morainal soil is calcareous, gravelly-sandy, well exposed to the effects of the sun's rays.

Vinification

The carefully selected grapes are harvested by hand when ripe in two different phases: the end of August for Chardonnay and mid-October for the others. For this reason, after initial crushing and criomaceration, the must ferments until roughly mid-September and is subsequently added when the other grapes are crushed. Cold maceration is then carried out again to produce a quality product, characterised by perfect harmony between the olfactory and gustatory perceptions. The controlled fermentation temperature ranges from 16 to 18°C. This is followed by a brief spell in steel tanks and ageing in bottles.

Le Pietre Bianco & Cuisine

Perfect as a match to simple, full lunches, excellent with starters, first courses, fish and shellfish in general. Ideal as an aperitif.

Serving temperature: 10-12 °C

Alcohol: 12% vol.

