



wine of nature

Braide Cjase Blanc: a blend of elegant fragrance.

A blend that enhances the elegant fragrance of our best white grapes, originating from the sweet hills of Valeriano, overlooking Tagliamento river.

Grape

White wine.

Composition: grape blend 40% Pinot Grigio, 40% Friulano, 20% Sauvignon

Vineyard

Land: site of Valeriano, altitude 200 m/asl; composition sandy/silty

Vineyard: San Severo and San Giovanni, 0.70 ha of planted area; 5,500 vines/ha, 12 years average vineyard age; guyot breeding.

Yield: 70 hl/ha average; 2,000 gr/vine.

Harvest: picking and selection by hand; second half of September.

Winery

Winemaking: white vinification; grapes are de-stemmed and squeezed in a pneumatic press at extremely low pressure; the must-flower is fermented in stainless steel tanks at controlled temperature (18° C).

The wine is aged on lees for 12 months and then bottled.

Alcohol content: 12,5% vol

Total acidity: 5.80 g/l

No. of bottles: 5,000

Tasting

Serving temperature: 12°C

Food pairing: perfect for an aperitif.

Matches very well with fish-based first courses

Code: 024 004

 video Linea Vini
<http://youtu.be/FZtCmSapBGg>

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