

VÈNIS

Grapes: Sauvignon Blanc and Chardonnay

Vènis praises the international soul of Venice. The Venetian sumptuous banquets of the eighteenth century feel the exotic taste with importing by charming places spices and delicious foods, mastery matched with Sauvignon blanc and Chardonnay.

TECHNICAL SHEET

NAME OF THE WINE: Sauvignon – Chardonnay Trevenezie IGT.

GRAPES: 65% Sauvignon blanc – 35% Chardonnay.

HISTORICAL NOTES: Vènis praises the international soul of Venice. The Venetian sumptuous banquets of the eighteenth century feel the exotic taste with importing by charming places spices and delicious foods, mastery matched with Sauvignon blanc and Chardonnay.

PRODUCTION AREA: it is produced in Le Ronche estate, located in Fossalta di Piave. "Le Ronche" is the name of the place where these vineyards are located, at about 10 km from the Adriatic Sea and 50 km from the Dolomites mountains.

SOIL: alluvial, made of "caranto", a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 6.000 - 8.400 vines per hectare trained with guyot system.

YEAR OF THE PLANTATION: 1986-2009-2016.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

HARVEST: beginning of September, when the grapes are very well ripe, but they still have a good level of acidity.

VINIFICATION: soft pressing of the entire grapes, cool static clarification and fermentation at controlled temperature for Sauvignon blanc in cement vats and for Chardonnay in barrique. Then the wine matures for several months on its noble lees in stainless steel vats. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine.

TASTING CHARACTERISTICS: straw yellow colour; a firm aromatic bouquet with exotic notes, citrus fruit and elder-tree, wide taste and good minerality.

SERVING TEMPERATURE: 8-10°C.

FOOD MATCHING: ideal with pasta with clams, grilled sea bass, fried squids and wild salmon. Wonderful with asparagus recipes.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 10 years, reaching the top after 5 years from the vintage.

ALCOHOL CONTENT: 13,5-14% by vol. (it depends on the vintage).

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 82x300.

BOTTLE AND CASE WEIGHT kg (full): 1,21 kg/bt, 7,50 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 17 layers of 6 cases, 102 cases per pallet, 612 bottles.

CASE SIZE mm (length x width x height): 515x310x105.

