

MATTEO RIGONI

BIANCORIGONI 2018

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| Denomination: | Vino Bianco IGT Veneto. |
| Grape variety: | Sauvignon Blanc. |
| Origin of the grapes: | All the grapes are grown in our own vineyards, on the single property located in the town of Val Liona, on the Berici Hills (Colli Berici) in the province of Vicenza, Veneto. |
| Grape harvest: | Hand-harvested during the second week of September, placed into plastic cases, with a total weight of about 15 kg of fruit per case. |
| Winemaking: | In stainless steel tanks at a controlled temperature with selected yeasts. This was followed by aging in concrete tanks, until bottling in 2022. |
| Alcohol content: | 12,5%. |
| Conservation: | Prolonged aging in bottle. |
| Organoleptic characteristics: | Dry white wine with a golden yellow colour. Well-structured with moderate acidity and good alcohol grade. This wine is particular in that it doesn't exemplify the aromatic expressions typical of the varietal but instead highlights the minerality and the fruit itself, due to the unique terroir. Well-suited for both aperitifs and meals based on smoked or salted fish, white meats, roasts and oven-roasted fish. |
| Serving temperature: | 8 °C |



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| First year of production: | 2013 |
| Number of bottles produced: | About 2.000 |
| Place of production: | Cantina Matteo Rigoni - Estate bottled |
| Exposure: | South / West |
| Elevation (a.s.l.): | 180 - 200 m |
| Terrain: | Calcareous ferrous |
| Planting density: | 4.200 plants/Ha |
| Average vine age: | 19 years |
| Training system: | Guyot |
| Yield: | About 3000 Kg/Ha |
| Treatment: | Certified Organic vineyard, the only treatments are those of copper and sulphur. Management of weeds and plants around the vines by both mechanical and manual means, with no chemical interventions. |