



GRAN PASSIONE VENETO BIANCO IGT



Veneto, Italy

Gran Passione

Method & Production

Garganega and Pinot Bianco are cultivated in alluvial territories close to river Piave. The grapes are harvested separately during the first ten days of September. The Garganega is fermented at a temperature between 14° and 16°C in barriques, followed by a refining of 4 months. Whilst the Pinot Bianco is fermented in stainless steel tanks at a controlled temperature and the refining involves frequent batonnage. Post fermentation the wines are blended and spend a short period of time in stainless steel before bottling.

Tasting Notes

A lovely floral wine with hints of vanilla on the nose. On the palate it is dry, crisp and fresh with ripe fruit flavours which balance out the acidity perfectly.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
GP0317	Gran Passione Veneto Bianco IGT	Garganega: 60% Pinot Bianco: 40%	2017	12.5%	Cork	6X0.75lt	No	No	Yes