

QUIETUS VINO BIANCO IGT MARCA TREVIGIANA



GRAPE VARIETY OR BLEND

Blend of indigenous white grape varieties.

TERROIR AND CLIMATE

The grapes for Quietus are harvested from young vineyards, planted on the plain near the "Colli Asolani" hills (within the province of Treviso, Veneto). These vineyards benefit from the mild, temperate climate of the area. The soil composition is a balanced combination of silt, clay and sand.



YIELD

250 q/Ha. Estimated yield per plant: 10 kg.

HARVEST DATE

Mid September.

WINEMAKING

The destemmed grapes are loaded into our press for soft pressing. The juice is then fermented at low-temperature in a stainless steel tank to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the fermentation step is complete. The resulting wine undergoes tartaric stabilisation and fining in temperature-controlled stainless steel tanks. Once bottled, we allow the wine some rest before being released for sale.

STORAGE

Best consumed within 12 months of purchase. Store vertically in a dry and fresh place, away from sunlight.

TECHNICAL DATA

Alcohol: 10,5% vol
Residual sugar: 12 g/l

Dry extract: 14‰
Total acidity: 5,5‰

TASTING NOTES

Pale straw-yellow with green hints. Grapey, fruity bouquet with floral notes of acacia blossoms and wisteria. Crisp and balanced, it displays good sapidity and an elegant structure and fills the mouth with flavors of both fruit and minerality. Very refreshing with a pleasant aftertaste.

FOOD PAIRING

This Glera-based still wine is very versatile as a food companion. Originally meant for pairing with local, traditional dishes, it proved to do well far beyond its boundaries... try it with Chinese, Pho, Tempura or Sushi.

SERVING TEMPERATURE

10 - 12 °C.

PACKAGING

