



Bianchetta Genovese

VAL POLCEVERA DOC

From the best Bianchetta Genovese vine clones grown among quartz and slate stones, we produce our Bianchetta Genovese selected over the centuries by nature and man.

- **Denomination:** Val Polcevera DOC
- **Format:** 0,75l
- **Type:** White WINE
- **Grapes:** Bianchetta Genovese 100%
- **Aging:** On the fine lees in steel for 7 months
- **Serving temperature:** 8 – 10°C
- **Food matching:** Excellent as an aperitif with oysters and shellfish - Fish-based dishes - White meats

MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO VERDE	GL 71		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALLUMINIO	C/ ALLU 90		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSITE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			

TASTING NOTES

Visually it appears straw yellow with slight greenish reflections.

The nose is fine and delicate with hints of white fruit.

In the mouth it is sapid, with marked natural acidity and elegant minerality.

DATA SHEET

A wine of great impact and elegance, typical characteristics of the Genoese Bianchetta which find optimal production conditions in the hills of Morego behind Genoa.

The reduced production of grapes per hectare is obtained with rigorous agronomic operations and the manual selection of the grapes during the harvest.

The pressing of the whole grapes and the processing of the must are carried out in the softest and most respectful way of the fruit to keep all the typical characteristics and aromas intact.

It is a satisfying wine with intense and expressive fruity and floral aromas, also with great minerality, obtained and enhanced through a battonnage suitable for the vintage which allows us to obtain a naturally stable wine.