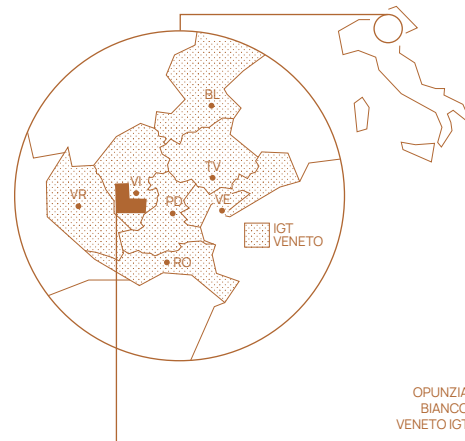


# Opunzia

Bianco  
Veneto IGT



*On a volcanic hill, close to our vineyards, an Opuntia colony (a species of prickly pear) thrives. This species is protected by law and became for us the symbol of our commitment to biodiversity's preservation.*



OPUNZIA  
BIANCO  
VENETO IGT

	<b>SIGHT</b> Pale yellow with greenish reflexes.	<b>SMELL</b> The tantalizing essence of tropical fruits, entwined with the delicate fragrance of acacia blossoms, crafts a captivating bouquet.	<b>TASTE</b> The pronounced flavors of passion fruit and flint take center stage on the palate.	<p> <b>Fresh - Acidic</b>  <b>Mature - savoury</b>  <b>Astringent</b>  <b>Well-rounded</b>  <b>Sour</b>  <b>Sweet</b>  <b>Body</b>  <b>Flavor intensity</b>  <b>Finish</b> </p>
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TECH INFO	<b>ORIGIN</b> The name comes from the Opuntia compressa bushes that grow spontaneously all around the vineyard.	<b>VINE DENSITY</b> 4,500 vines per hectar
	<b>SOILS</b> Volcanic soils, rich in basalt.	<b>YIELDS</b> 63 hl/ha
	<b>GRAPE VARIETY</b> Riesling 100%	<b>AVERAGE AGE OF VINES</b> 6 years
	<b>TRAINING SYSTEM</b> Guyot	<b>HARVEST</b> Manual harvest in bins on the second half of September
	<b>ALTITUDE</b> 125 m. a.s.l.	<b>WINEMAKING</b> The grapes are fermented in stainless steel at 16 °C and the wine is matured in stainless steel until January.
	<b>ASPECT</b> NE	<b>MATURING AND AGING</b> The vinification style is reductive, to preserve primary perfumes that are a distinctive characteristic of this wine. After the bottling, it matures in glass for 6 months before release.
	<b>SURFACES</b> 1.2 ha	

ANALYTICAL CHARACTERISTICS	<b>ABV</b> 12.5%	ORGANOLEPTIC PROPERTIES	Pale yellow, this wine features the intriguing notes of Riesling from a warm climate such as lime, lemon curd, boxwood, candied lemon, bees wax, and a hint of hydrocarbon. The palate is bone dry, with a crisp and bright acidity that explodes in the mouth. The sip is refreshing, quite long, really gastronomic with a good fruit concentration of candied lemon in the finish.
	<b>SUGAR RESIDUAL</b> 2.5 gr/lit		<b>SERVING</b> At 10-12 °C
	<b>TOTAL ACIDITY</b> 6.0 gr/lit		<b>PAIRINGS</b> Perfect with seafish and seafood, mostly crudité, it pairs very well with vegetables, grilled cheese, grilled fish
			<b>VOLUME</b> e 750 ml

