



# VOLUNTÉ

## VINO BIANCO



### GRAPES:

70% Pinot Grigio, 30% Chardonnay



### VINEYARD AREA:

The vineyards are located in the northeast of Italy.



### HARVEST:

The Pinot Grigio and Chardonnay grapes are carefully picked by hand in mid-August, when the grapes reach the perfect balance.



### VINIFICATION:

The grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural sedimentation. After racking, selected yeasts are added in order to start the alcoholic fermentation maintaining a constant temperature of 18°C in stainless steel tanks for approximately 10 -15 days.



### TASTING NOTES:

Volunté Bianco is pale straw yellow in colour with charming bouquet of tropical and citrus fruits. On the palate it is medium-bodied and perfectly balanced, juicy and refreshing. This is a versatile wine, excellent paired with fish and vegetable dishes, white meat and pasta or enjoyed on its own as an aperitif.