



Packing details:

Bottle content: 75cl
Bottles per case: 12
Case type: cardboard, printed, w/dividers
Cases on a Euro pallet: 50 (standard) - 60 (large)
Gross weight kg: 750 (standard) - 880 (large)

Grape variety:

Blend of indigenous white grape varieties.

Terroir and climate:

The grapes for our Quietus are harvested from young vineyards planted at the foot of the Colli Asolani hill chain (within the province of Treviso, Veneto). They enjoy good sun exposure and a mild, temperate climate thanks to the protection given by the hills against cold winds blowing from north-east. The soil composition is medium-textured, moderately calcareous.

Yield:

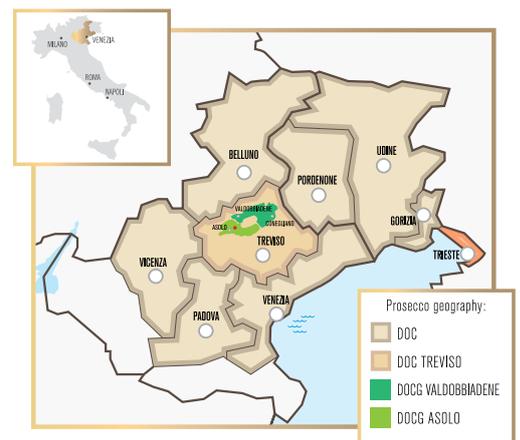
25 tons/ha.

Harvest date:

Early September.

Technical data:

Alcohol content: **10,5%**
Residual sugar: **13 g/L.**
Total acidity: **5,3‰**
Dry extract: **15‰**
Pressure: **2,5 bar**



Winemaking:

The destemmed grapes are loaded into our press for soft pressing. Juice and pulp are separated from the skins right at the start. The juice is fermented in neutral, closed stainless steel tanks at steady, cool temperatures to increase retention of the natural aromas of the grapes. After about 15 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. After sterile filtration the white wine is bottled and allowed some rest in the cellar before being released for sale.

Tasting notes:

Pale straw-yellow with green hints. Grapey, fruity bouquet with floral notes of acacia blossoms and wisteria. On the palate, the bright fresh fruity taste displays an engaging texture punctuated with crisp minerality. Very refreshing with a pleasant aftertaste.

Food pairing:

This easy-drinking Glera-based still wine is very versatile as a food companion. Originally meant for pairing with traditional dishes from the region, it lends itself well to experimentation on far more diverse food settings. Push the boundaries and give it a go with Chinese, Pho, Tempura or Sushi.

Serving temperature:

10 - 12 °C