

## AGNOBIANCO



### Production Area

Valle d'Agno, Veneto

### Grape Varieties

60% Riesling, 20% Durella, 20% Garganega

### Soil

Volcanic soil, rich in basaltic tuff – about 300 m above sea level

### Winemaking

The grapes are handpicked into crates. After spontaneous fermentation, the wine matures on the fine lees for about a year, then ages in bottle for a few months.

### Tasting Notes

The colour is bright yellow. The nose is floral with citrus fruits, together with engaging hints of herbs. It is creamy and crisp on the palate, with good freshness and richness of taste. Prolonged bottle ageing reveals interesting mineral notes through the years.

