AZIENDA AGRICOLA FIRMINO MIOTTI





LE COLOMBARE

WINE: DENOMINATION: SOIL/LAND: TYPE:

50% Riesling and 50% Tai **VENETO Igt White** LOCATION OF VINEYARD: hills of Saint Lucia - DOC areas of Breganze volcanic soil hills drv

VINIFICATION: grapes are carefully selected during the harvest and placed in 10 kg cases. They are then soft pressed and fermented in a controlled temperature of 18° Celsius. It is aged in stainless steel vats with the must for approximately a month.

CHARACTERISTICS: White wine produced from the best-selected Tai grapes and from other varieties, which, from year to year, give their best flavours. Straw-coloured with green hints, clear and bright. Fragrance of tropical fruit, mango, pineapple, and white peach. Broad, dry, elegant, harmonious and well structured, with a very persistent flavour. It matches perfectly with first courses, also with red and white meat, tasty fish and soft cheese.

SERVING TEMPERATURE: 8°C.