



BIANCO VERONA IGT

The cordiality of our people



This wine stems from the vinification of Trebbianello, a local clone of Tocai Friulano, which is the grape of our peasant ancestors. It is one of the grape varieties of Custoza, yet very few wineries bottle it pure like we do. The result is a fresh, soft wine with delicate floral notes.

OPPORTUNITIES
FOR ENJOYMENT

Good natured and easy to drink, it is the traditional 'bianchetto' to drink with friends, especially before dinner. In our opinion, it is perfect with baccalà alla vicentina accompanied by soft polenta.

VINEYARDS

Municipality of Sommacampagna [Verona], on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

YIELD 120 q/ha PLANTING 4000/4100 vines per hectare

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PERIOD Late August/September

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VINIFICATION
AND AGEING

Destemming and crushing. Gentle pressing with nitrogen saturation.
Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days.

TASTING Straw yellow Delicate, floral Soft, intense with green reflections



100% Trebbianello (local type of Tocai Friulano/Tai)

Serving temperature: 6° - 8° C

13 % vol

Azienda Agricola Villa Medici di Caprara Luigi Via Campagnol, 9 - 37066 Sommacampagna

Via Campagnol, 9 - 3/Ubb Sommacampagna
VERONA —— ITALY

