



Folenda Bianco Veronese Igt

Folenda is the name given to the flint stones scattered around the region where the vines which produce this white wine grow. The grapes from which the wine derives are for the most part Trebbiano which flourishes in a unique climate: the morainic hills to the south of Lake Garda. The result is a rare and subtle mix of flavour and aroma in a wine which evokes the intense, captivating fragrance of exotic fruit such as banana and apricot. Its full body completes a harmonious balance.

Grape Varieties

Typical Veronese varieties with a majority of Trebbiano Veronese.

Vineyard (geographical position and characteristics)

The vines are situated to the south of Lake Garda and are, on average, more than 30 years old. The hilly, morainic soil made up of alluvial deposits which are part chalky part sandy gravel, is ideal for these white grape varieties.

Vinification

The grapes are soft-pressed with a few hours of maceration with enzymes which suits the extraction of fragrances from these typical grape varieties. The must is then cleaned and separated. In this way, a perfect balance is achieved between the nose and the flavour: fragrant, full and smooth. The grape-must undergoes controlled temperature fermentation at around 20° C. Once malolactic fermentation has occurred, the wine rests in stainless steel with a short refinement in the bottle.

Folenda & Cuisine

Il Folenda is recommended as an accompaniment to starters, entrées and all forms of fish and shellfish dishes. It goes well with almost any full, light meal. It makes an excellent aperitif with savoury canapés and olives.

Serving temperature: 10-12°C

Alcohol: 12% vol.

