

Bianco Faye

IGT – VINEYARDS OF THE DOLOMITES

The color is straw yellow with greenish reflection.

The bouquet is bright and complex with notes recalling vanilla, toasted almonds, hazelnuts, hay, musk and flint.

On the palate it is dry and open, with richness and yet an important structure.

Bianco Faye pairs well with many seafood dishes, especially whole roasted fish. It's good with white meats too.

Vineyard situation: Faedo in the Cosleri area at 300-400 m. above sea level with south-west exposure, in the Pianezzi area at 500 m. above sea level. with south-west exposure and in the locality Palai at 700 m. above sea level, southern exposure.

Fairly ventilated positions due to the influence of the Ora del Garda (wind that originates from the nearby large lake). Depending on the year, we select the best grapes from the vineyard at the ideal altitude (cold year 300 m - hot vintage 700 m).

Training system: "pergoletta trentina aperta" white a vine density of 6500 plants per hectare.

Soil: as regards geomorphological, Faedo is located between the Permian formation of the porphyritic platform and the Werfenian deposits of sandstones, siltstones, limestone marls and dolomite.

The soil is variable in depth from 30 to 100 cm, it is of the silty-calcareous type and rests on a marly conglomerate.

Grape varieties: Chardonnay and Pinot Bianco.

Hectare production: 80-90 q.li.

Alcohol: 12.5%.

Life of wine: 6 - 10 years.

Type of bottle: Burgundy bottle in cartons of 6 bottles and Magnum.

Notes: Fermentation and aging in small oak barrels for about 6 months in contact with its own yeast, with the effect of the "hourglass". Aged in stainless steel and bottle for a couple of years before being put on the market.

