



CASTELLO DI BUTTRIO



MONBLANC

IGT VENEZIA GIULIA

Grapes:	White grape varieties
Designation:	IGT Venezia Giulia
Provenance of grapes:	From the vineyards of Castello di Buttrio.
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian.
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management.
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness.
Age of vines:	Variable
Training system:	Guyot
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory.
Harvest period:	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness.
Vinification:	Soft pressing with separation of the press fractions. Settling at 14 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C. The varieties are picked and vinified separately and blended prior to bottling.
Maturation:	For 6-8 months on the fermentation lees kept in suspension by periodic stirring.
Release to market:	8-10 months after the harvest.
Sensory profile:	Appearance: straw yellow. Nose: Subtle, elegant with flower and fruit-led aromatics. Palate: Distinctively fresh-tasting and long-lingering.
Food matchings:	Thanks to the wines in the blend, Monblanc is a classic with fish, such as whitebait, breaded and fried sardines or anchovies, raw fish, oysters and Venus shells. Racy acidity makes this an excellent aperitif wine.
Serving temperature:	8° – 10° C
Goblet recommended:	