



Corte Bacaro®

TAI VENETO ORIENTALE IGT

Name:	TAI VENETO ORIENTALE IGT
Variety:	100% Tai
Soil:	Alluvial silt and clay
Vine training method:	Sylvoz, double-arched cane (cappuccina).
Vine density per hectare:	3500-4000
Harvest:	Second week of September.
Vinification:	At controlled temperature in steel tanks, on selected yeasts
Maturation:	Stored in steel tanks at controlled temperature. After racking three times, the wine is continuously pumped over and kept in contact with the noble lees for four to six months.
Residual sugar:	4.2 g/l.
Alcohol content:	12.5 % vol.
Colour:	Straw.
Aroma:	Reminiscent of wild white flowers.
Flavour:	Typical almond flavour, lingering and delicately perceivable.
Serving temperature:	14 °C.
Serving suggestions:	Goes well with fat-free starters, light first courses and fish.



Società Agricola Corte Bacaro
di Bellia & C. ss