



## SUADENTE

### CHARACTERISTICS

**TYPE:** Still

**COLOUR:** White

**DESIGNATION:** SUADENTE GLERA IGT VENETO

**SENSATIONS:** The wine features a bright straw yellow color. The fragrance expresses delicate acacia and apple, but the palate reveals the wine's name - smoothly enticing – with fresh, sapid and soft notes.

**CULTIVATION:** The vines are grown using the Sylvoz system, with a growing density of 3,600 plants per hectare.

**WINEMAKING PROCESS:** The crushed grapes are immediately refrigerated and left in contact with their marc for at least 12 hours (cryomaceration). Subsequently, they are softly pressed and the product obtained is fermented for a fortnight at a controlled temperature of about 16 °C. After fermentation, the wine is left to rest in steel barrels until bottling.

**AVERAGE YIELD:** 180 q/HA

**DEGREE:** 11%

**PAIRINGS:** It pairs brilliantly with the noble prosciutto of the Italian tradition, as well as with delicate fish and white meat.

**SERVING TEMPERATURE:** 10-12°C

**CONTENT:** 0,75 LT



10-12 °C



*dal 1950, vini per passione*

**RIGONI**  
**VITTORINO**

