



BLANCHET



La Rivà
AZIENDA AGRICOLA

Passion is inherited in the family: Arneis and Chardonnay vines were planted by his father and Luca was able to associate them with the native Blanchet grape variety.

The wine takes its name from this ancient variety, which remains a niche cultivation because it is particularly delicate.

APPEARANCE: Straw yellow.

AROMA: White flowers and litchi.

TASTE: Good flavor, with no excessive freshness, chamomile scent, almond closing.

MATCHING: A wine for aperitif, earth and sea appetizers, ideal with pickles and olives in brine.

GRAPE VARIETY	Blanchet 30%, Chardonnay 35%, Arneis 35%
SOIL TYPE	Clay
VINE TRAINING	Guyot
PEST CONTROL	Integrated pest management based on copper and sulfur.
HARVESTING PERIOD	First decade of September. The harvest is manual, the grapes are placed in crates.
WINEMAKING	Once in the cellar, the grapes are pressed, destemmed and fermented in a steel tank for a short maceration that does not exceed three hours. Controlled temperature is 16-18° C. Racking is followed by the pressing phase.
AGING	In stainless steel for 4 months, followed by 3 months in bottle.
ALCOHOL BY VOLUME	12% Vol.

