

TÉLOS/ IL BIANCO

Tenuta Sant'Antonio



Production area	Municipality of Colognola ai Colli.
Soil type	Medium-textured with gravel in subsoil.
Altitude of vineyards	100 metres above sea level
Grape variety	Garganega 80% - Chardonnay 20%.
Age of the vines	20 - 25 years.
Training	Guyot and Pergola.
Density of planting	3.300 - 6.000 vines per hectare
Yield	120 quintals per hectare
Vinification	Destemming of grape clusters. Cold (8/9 °C), gentle pressing with pneumatic press in inert environment (no oxygen whatsoever). Fermentation at low temperature 14/15 °C without added sulphates or nitrate salts. Batonnage once a week until spring. Cold stabilisation.
Ageing	In stainless steel.
Quantity produced	12.000 bottles.
Sensorial features	Delicate and enveloping aroma of citrus fruit and medicinal herbs such as feverfew, mint, sage and thyme. Fresh, lingering and continually developing flavour.
Alcohol content	12,50% Vol.
Acidity	5,3 g/l.
Residual sugar content	4,5 g/l.
Serving suggestions	Aperitifs, starters with vegetables or fish, first courses with greens, fish with light sauces.
Serving temperatures	10 °C - 12 °C.
Lay-down time	3 years.