



Tai Bianco Parcel #368

*This unique local variety **Tai** (Tocai) is picked from our vineyards in Carboncine, Roncade. Fermented in stainless steel tank at 18°C and then left on the lees for 68 months prior bottling.*



VINEYARD

Grape: white
Variety: Tai Bianco (Tocai Grapes)
Production area: Carboncine
Municipality: Roncade - Italy
Year of plantation: 2003
Planting density: 5,000 vines per hectare
Yield: 9,000 kg/ha
Yield per plant: 1.80 kg/vine
Plant spacing: 2.50 x 0.80
Size: Parcel # 368: 1,00 ha
Growing system: Guyot
Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline
Harvesting period: second decade of September
Harvesting: by hands

VINIFICATION

Fining: static cold
Fermentation vat: 85% in steel, 15% Tonneau in fine-grained medium roasted French oak.
Fermentation temperature: 18/20°C
Yeasts: selected
Fermentation period: 20 days
Malolactic fermentation: not in steel, all in wood
Elevage: 68 months on the lees (yeast cells)
Bottling: July 2019
Bottle aging: 60 days

TECHNICAL DATA

Name: Tai Bianco Parcel #368 - IGT Marca Trevigiana 2013
Alcohol by volume: 14.00 %
Total acidity: 5.30 g/l
pH: 3.26
Total So2: < 150 mg/l

TASTING

Serving temperature: 10/12°C
Colour: straw yellow
Nose: classic intense subtle bouquet. Clear fruity hints of peach and apricot blended with yellow flowers and spicy aroma of thyme, oregano and refreshing salvia.
Palate: rich, strong, powerful, smooth and balanced acidity, with the same aromatic fragrance perceived by nose. Dry lasting finish.
In the kitchen: excellent with complex fish risottos, fish and beef carpaccio, grilled fish, foil-baked fish, baked and smoked fish with herbs and spices. It is also good with grilled porcini mushrooms, and fairly fatty cheeses. It is also a fine meditation wine.



Vegan – Vegetarian

Tenuta Santomé

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