



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 72 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: 90% in steel, 10% 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: 72 months on the lees (yeast cells)

Bottling: May 2025

Bottle aging: 60 days

TECHNICAL DATA

Name: Tai Bianco Parcel #368 - IGT Marca Trevigiana

Alcohol by volume: 13.30 %

Total acidity: 5.10 g/l

pH: 3.28

Total So2: 130 mg/l (maximum allowed 200 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.

Tenuta Santomè

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