

Wai Bianco 2020

PRODUCER

Tenuta Belvedere (Gianluca Cabrini). The estate is a proud member of Vinnatur and VAN (Vignaioli Artigiani Naturali) associations of natural growers. Belvedere will gain the organic certification in the summer of 2022

APPELLATION Provincia di Pavia IGT

WINE REGION Lombardia – Oltrepò Pavese

ALTITUDE

290 mt above the seal level

SOILS

Clay and chalk from marine origin

VARIETALS 70% Pinot Nero, 30% Riesling italoico

YIELD PER HECTARE

7.800 kg /ha. 1,8 kg of fruit per plant. Simonit and Sirch pruning method.

TRAINING SYSTEM Guyot. No chemical used in the vineyards!

HARVEST

Manual harvest last week of Aug. – 1st week of Sept.

VINIFICATION

The hand harvested grapes are carried to the cellar in 18kg bins and then double sorted, destemmed and then pressed. The must clarifies itself with static gravity in stainless steel vats where ferments with only the help of the indigenous yeast at controlled temperature. The partially sweet wine is left to refine on its lees for about 7 months. At the beginning of the Spring the wine is bottled. The natural increase of the temperature favors the resumption of the fermentation inside the bottle and the yeast eats all the sugar in excess.

BOTTLES PRODUCED 5.146 (12% AbV). Crown cap.

SULFITES 8mg /l in total

WINE DESCRIPTION

Almost light peach at sight, this pet nat offers a good bubble intensity.

Appealing floral sensations and stone fruit lead to a soft touch of white pepper. Due to the presence of its own lees, the wine displays as well patisserie notes and yeasty roundness.

The palate is dry (no residual sugar left) and gives way to a lingering finish marked by good supporting acidity.

SERVICE TEMPERATURE 10°C (50 F) It is recommended to suspend the natural sediment in the bottle before consume in order to fully enjoy this fun wine. Just turn upside the bottle a bit (not too much).

FOOD PAIRING

Excellent option for all the antipasti, risottos slightly flavored, fried fish, scallops and tempura.

