



# CAMUL



## 19.36 BIANCO

### 1<sup>st</sup> edition

Limited production not exceeding  
2700 bottles

**new**



### Variety:

From aromatic white Sauvignon grapes.



### Production area:

Veneto and Friuli.



### Winemaking:

"White winemaking", after soft pressing of the grapes. During fermentation, that takes 15-20 days, the temperature keeps around 15-18 °C.



### Ageing:

The wine is stored for 15 months in Slavonian oak barriques and then it refines for about 4 months in the bottle. A board of experts takes a severe analytical and tasting examination before marketing the wine.



### Tasting notes:

Bold straw colour with light greenish nuances. The aroma is mature and reminds of balsamic notes, fruits and spices.



### Food pairing:

Perfect with so many dishes, above all vegetarian, it also pairs well with tuna Carpaccio or grilled scallops.



### Serving temperature: 10-12 °C.

The wine should be uncorked half an hour before pouring it into a decanter to enhance its special features.



**Alcohol content:** 13,00% vol.

**Total acidity:** 5,70 g/l

**Sugar:** 4-5 g/l