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CASABACCICHETTO

ARGINE BIANCO

Born from our desire to always go a bit beyond the boundaries…
From the selection of native grapes and aged in wood for at least 12 months

Piave D.O.C. **Manzoni Bianco**	*Barricato*	**100% Manzoni Bianco**	13,5% Vol



Ponte di Piave, via Mazzariol

Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. We perform minimal hedging.

The cold-decanted must is placed to ferment in temperature-controlled 25-hectoliter barrels. It remains in wood for at least 12 months.

The colour is deep straw yellow with golden highlights. The nose is intense, ripe and broad. It opens with floral aromas, that give way to notes of ripe tropical and yellow-fleshed fruit, finishing warm with hints of spicy, vanilla, candied peel and dried fruit. In the mouth it is full, rich and velvety with a long finish.

This is an enticing wine that can be enjoyed on its own. An intriguing pairing is that with raw fish or with more elaborate dishes that include cheese

Suggested serving temperature
10 °C / 15 °C

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