

My Time 2013

A willful wine with its own sense of Time



VARIETAL

Chardonnay 40%, Sauvignon 30%, Tocai Friulano 30%



VINEYARDS

From our "Lara" and "Cugini" vineyards. 5,500 vines planted per hectare, trained using the Guyot method. Yield of 60 ql/ha.



HARVEST

Meticulous hand selection.



VINIFICATION

Made exclusively in the best vintages.

The three different varietals are harvested at the same time and softly pressed together. The juice is cooled and, after static decanting for 24 hours, is transferred to 500 lt French oak barrels for fermentation at a temperature of 18-20°C.



AGING

For 12 months in 500 lt French oak barrels with daily batonnages over the first seven months. Then the wine is aged in stainless steel for at least 12 more months – until it's "time". Bottle aged for four months.



TASTING NOTES

Color

Rich golden color with brilliant highlights and an oily consistency.

Aroma

Ripe cantaloupe, papaya, and mandarin rind, with notes of "Millefleur" honey.

Taste

Creamy, persistent and elegant with a generous salinity.



Pair with raw seafood and shellfish, prosciutto and melon, risotto, pasta dishes and cheese.

Standout chef pairing: Tiger prawns & stinging nettle raviolini, truffle, brown butter sauce, lemon by Ryan Schmidtberger @ Waverly Inn (New York, USA)

Serve at 12-14°C.

ALC. CONTENT

13%

ACIDITY

5,5 g/l

pH

3,46

DRY EXTRACT

24,4