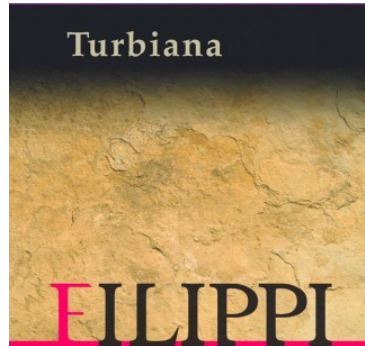




Filippi – Bianco Veronese, "Turbiana"



Appellation: Bianco Veronese IGT
Type: White, dry
Grape Variety: Trebbiano
Region: Veneto

Vineyard Notes: From young autochthonous trebbiano di Soave vines. This trebbiano di Soave was personally selected by the Filippi brothers and comes from an old vine (over 60 years old) that grows in middle of the garganega vines in the Vinge della Bra' cru. The bud of this old vine was grafted onto the root-stock only one year after the root-stock was planted. This is the first time this area has been planted because in the past it had been considered too rocky to farm. In fact this land was called "Campo del Pastore" having previously been used for sheep herding. This vine was specifically selected for its low bud yield and because when mature it doesn't have the usual greenish tint but a rosy yellow. The bunch is compact and the individual grapes are very small.
 Orientation: 400 meters above sea level with complete exposure
 Soil: rocky clay with limestone.
 Yield: under 20 Hl per hectare.

Winemaking Notes: **Vinification:** This wine is distinctly and intentionally vinified in an oxidative style.
Fermented: in stainless steel with ambient yeast. The lid is left open during fermentation encouraging oxidation - a slight flora builds up on the surface of the wine similar to the wine making for a fino sherry.
Aging: Ages on the lees in stainless steel for six months before bottling. Not filtered or clarified. Bottled in May on favorable days as determined by the bio-dynamic calendar.

Tasting Notes: The wine has notes of almond in the nose reminiscent of sherry but has bright acidity and fruit on the palate.
