

AQUILA DEL TORRE



Wine OASI Bianco – white wine

In the Vineyard

Soil	Flysch, interbedded clayey-textured marl and sandstone
Planting pattern	Small parcels surrounded by woodland
Vineyard location	Hillslope terraces
Training system	Guyot simple
Average density	5.000 vines per hectare
Average yield	0.8 kg per vine
Elevation	175-300 metres above sea level
Harvest method	Bunch selection and manual harvest using small cases
Average age of vineyards	14 years
Vineyard exposure	South, south-west
Vineyard treatments	Ground cover treatments: copper and mined sulphur
Soil working	Spontaneous ground cover

In the Cellar

Winemaking	Spontaneous fermentation with native yeasts in French oak barrels
Maturation	12 months, ageing on the lees
Number of bottles produced	c. 1.300
Alcohol content	14.5% vol
Reducing sugar	4 g/l
Total acidity	5 g/l

In the Glass

Sensory profile	Dry white wine, floral entry, hints of balsam, minerality and citrus. Refreshing, savoury, long-lingering persistence
Recommended matchings	Soft-paste cheese, moderately strong blue cheese, rice or pasta with wild spring greens or seafood, <i>baccalà alla vicentina</i> (milk-poached salt cod)
Serving temperature	10-12 °C