

BUSAT BIANCO

IGT BIANCO VIGNETI DELLE DOLOMITI



GRAPE VARIETY

Varying percentages of Chardonnay and Sauvignon, depending on the year.



GROWING METHOD

Organic

DESCRIPTION

Appearance

Clear, light yellow with greenish reflections



Bouquet

Pronounced, with a strong Sauvignon influence, fruity, and floral

Taste

Subtly structured, mineral, juicy, and pleasantly fresh



OPTIMAL AGEING

1 - 3 years



PAIRINGS

As an aperitivo, with starters, fish, shellfish, white meat.



ORIGIN

Chardonnay grapes are grown in vineyards situated in the hilly regions of Riva del Garda and Arco, while Sauvignon grapes are grown entirely on Tenno Hill.



ALTITUDE

120 - 550 metres above sea level



SOIL

Gravelly, alluvial - calcareous, clayey.



PLANTING SYSTEM

Trellises, 2.10 x 0.80 m



YIELD PER HECTARE

65 hl/ha



WINE MAKING TECHNIQUE

We manually harvest and select grapes, before pressing them in whole bunches and fermenting them in temperature-controlled stainless-steel tanks.



AGEING

In stainless-steel tanks on its own lees for 5-6 months.



LABEL

The label depicts the "Busa", where our vineyards are located. Unlike our other labels showcasing specific vineyards, this one is intended to capture the overall essence of the local land.



A wine that embodies our company's commitment to showcasing and celebrating the unique qualities of the local land. Grapes are harvested at their peak ripeness from vineyards in the "Busa", coming together to create a harmonious blend.