

Bianca Giovese Vino Bianco

Vintage: Non-Vintage (see lot number on box for more information)

Contents: 3000ml White table wine, packed in aluminum-insulated, bio-plastic bag

Location: Montefano, Le Marche

Terrain: clay-predominant soils

Winery: Conti degli Azzoni <https://degliazzoni.it/it/>

Viticulture: Sustainable Farming. Since 2016, the winery has been converting their 100+ hectares of vineyards to organic farming. Systemic chemical treatments, including insecticides and herbicides, and synthetic fertilizers are never used. Green manure, water-conservation methods, drastically reduced copper and sulfur treatments, carefully-tended beehive communities, and insect sexual-confusion techniques are employed. With over 800 hectares of arable lands on which an array of agricultural products are cultivated in addition to grapes, enhanced biodiversity and soil health is measured through the estate's commitment to The Biopass Project since 2014, supported by a fully solar-powered cellar.

Blend: 55% Grechetto, 30% Trebbiano, 15% Sauvignon Blanc

Vinification: Temperature-controlled, stainless-steel tanks

ABV: 12%

Residual Sugar: 1.80 g/l

Ph: 3.47

Total Acidity: 5.2 g/l

Total SO₂: 75ppm

Free SO₂: 35 ppm

Tasting Note: Fresh floral aromatics burst from the glass along with yellow peach and tangy lime zest. On the palate, this vibrant white blooms with flavors of nectarine and tangerine, finishing crisp and clean. A juicy box of wine!

Pairing: With its light body and moderate alcohol, Bianca Giovese Vino Bianco is perfect on its own as an aperitif but will match well with soft cheeses, fresh seafood, salads, and potato chips. Pairs amazingly with porches, lounge chairs, tailgating, ski slopes and sunsets.

Serving recommendations: Chill before serving. Store in refrigerator. See www.sandygiovese.com for a demonstration of how to open. Thanks to its oxygen-free, collapsible, insulated bag, the wine inside the box will be good for weeks after tapping.

