



BALLANCIN



LE ZHOPE de Lino

Still Wine - slightly bubbly

The name comes from the vineyard purchased by Lino Ballancin when he started his winery.

PRODUCTION AREA

Situated in: Veneto
Variety: white berry
Soil: clayey, rich in organic substances
Growing method: Sylvoz
Harvest: second and third weeks of September
Harvest method: by hand

VINIFICATION

Pressing: extra soft
Yield: 75%
Fermentation: at strictly controlled low temperature
Maturation: in steel vats

ANALYSIS

Residual sugar: 10 g per litre
Alcohol: 11% vol
Total acidity: 6.10 g per litre

CHARACTERISTICS

Appearance: bright straw yellow.
Scent: hints of jasmine, followed by scents of pears, citrus peel and fresh almonds.
Flavour: pleasant, dry citrus base.

SERVING SUGGESTIONS

The freshness and flavour of this wine exalt white meat and fish dishes.
Serve at 4-5 °C; open when ready to serve.