



Trevenezie IGT

A "terroir" white wine, appreciated all around the world.

This is not a traditional white wine, it is the white wine of our tradition, characterized by our most important value: our winemaking process quality.



**Production area:** Montello area

**Grape varieties:** Sauvignon 70%, Pinot Bianco 30%

**Training system:** Guyot and Sylvoz

**Planting density:** 4,200/6,300 vines per ha

**Harvest time:** second half of September

**Fermentation vessel:** Pinot Bianco in stainless steel tank, Sauvignon: 50% in stainless steel tank, 50% in French oak barrique

**Stainless steel ageing:** on its fine less until the following harvest

**Market release:** 18-20 months after the harvest

**Alcohol:** 12.5% Vol

**Deep lemon with golden hints.** Multi-layered notes of citrus (cedar, grapefruit) and vegetal aromas (mint, tomato leaf), along with a touch of hazelnut and vanilla. Medium-bodied with a silky texture and delightful mid palate leading to a smooth, clean finish with a touch of creamy oak.

**Food pairing:** crudités, shrimp risotto, pasta with "pesto" (basil-based sauce), fried fish, grilled asparagus.

**Additional information:** Phigaia Il Bianco is the Serafini & Vidotto's Phigaia concept translated in a white wine. It is a blend of two grape varieties, with a small part of them matured in French oak Barrique to add complexity.



The Wine Hunter  
Red: 2018



Doctor Wine  
2021