

“Prime Note”

Bianco IGT delle Venezie

The first notes of a song, the initial lines of a poem, the initial directions from the navigator of a rally car as the first special stage begins.

The name "Prime Note" aims to convey the excitement and adrenaline linked to a departure, to a beginning, to the start of something.

The sensation of taking the first sip of a fine glass of wine.



Technical information



Alcohol content %
13,50%



Total acidity ‰
4,80‰



Harvest

Grapes were harvested and destemmed between August 26th and September 21st, 2022.



Bottling

The wine was bottled during the full moons between March and June 2023.



Vinification | Aging

The white wine of the Veneto region is the result of a blend of Ribolla Gialla, Chardonnay, and Friulano grapes, where the proportions of the three grape varieties vary based on the vintage and the sensitivity of the cellar master. The wine is blended in the following spring after the harvest; subsequently, it is aged for about 5 months.

Sensory Information



Color

The white IGT wine from the Veneto region, "prime notes," presents itself with a straw yellow color and golden reflections.



Olfactory Notes

On the nose, the scents of Chardonnay fruit (banana, ripe exotic fruit) and ribolla flowers (especially acacia) predominate, with a slight hint of toasted almond typical of Friulano. Overall, the bouquet is delicate and evokes pleasant sensations of freshness.



Taste Notes

On the palate, the detected aromas mirror those sensed by the nose, with fruity and floral undertones, accompanied by citrus nuances and a moderate persistence of Friulano's slight bitterness. The wine is notably easy to drink, with a medium body and balanced acidity; the overall structure and flavors are harmonious.

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Aging Potential

Over 5 years



To be paired with

Appetizers and finger foods, cold and seafood-based canapés primarily, but also with fresh cheeses or prosciutto. Excellent with a simple dish of spaghetti with clams, extra-virgin olive oil, and parsley.



Serving temperature

12/13°C



Formats

75cl bottle



Wine

"Prime Note" White IGT of the Veneto region is a complex and elegant wine.

With the right blend of assembly, we have given voice to the intrinsic and representative personalities of the three selected wines.

In fact, it is our Cellar Master Giorgio Venica who, every year, after a series of tastings, selects the percentages and thus defines the recipe, enhancing the characteristics of the three varieties: the acidity and territoriality of Ribolla Gialla, the elegance and body of Chardonnay, the distinctiveness and structure of Friulano.



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