le Carline®
VINI NATURALMENTE BIOLOGICI

AMICITIA

IGT VENETO ORIENTALE

"Amicitia etiam post mortem durans."
The embrace of this vine, with its lived-in and reassuring appearance, brings us closer to the essence of this great white wine.



CERITICATIONS:
Organic - vegan

GRAPES:
Chardonnay, Tai

PRODUCTION AREA:
The company is located in the city of Pramaggiore (Venezia)

GROUND:
Clay of alluvial origin rich in minerals with a thin layer of calcium carbonates called Caranto

FARMING SYSTEM:
Double upside down

VINIFICATION:
After destemming the Chardonnay and Tai grapes, a brief cold maceration takes place, followed by soft pressing and low-temperature alcoholic fermentation in French oak barrels. The wine continues to age in wood for several months on its own fine lees, activated with frequent bâtonnage..

ORGANOLEPTIC CHARACTERISTICS:
Golden yellow in color, with subtle hints of ripe fruit, bread crust, and vanilla, thanks to fermentation and maturation in small oak barrels.
The palate offers a perfect balance between structure and minerality.

PAIRINGS:
Excellent with savory pasta dishes, such as the traditional bigoli in salsa. In vegan cuisine, it pairs perfectly with a mille-feuille of carasau bread with pumpkin, leeks, and potatoes. Serve at 10°C.

ANALYSIS:
alcohol content: 13% vol,
total acidity: 4,7 g/l
volatile acidity: 0,18 g/l

AVAILABLE FORMATS:
Bottle: 750ml and magnum 1.5 l.
Box: 06 bottles

Le Carline Società Semplice Agricola – Via Carline, 24 – 30020 Pramaggiore (VE) – Italia
Tel. +39 0421 799741 – Fax. +39 0421 203525 – info@lecarline.com – vinobio@pec.lecarline.com – C.F. / P.I 04601120274