

FIRA COLLECTION

FIRA

BIANCO VERONA IGT



GRAPES

Garganega, a native white grape of Verona, Sauvignon, and Traminer.

AREA OF PRODUCTION

The vineyards are located in the hilly area east of Verona. The soil is predominantly limestone. Training system: Guyot.

VINIFICATION

The grapes are left to ripen slightly longer on the vine and are carefully selected in the vineyard. Fermentation of the must takes place at a controlled temperature to preserve the grape's original aromatic components. The wine then matures on fine lees for several months; this process softens its pronounced freshness and adds captivating harmony to the palate.

TASTING NOTES

A straw-yellow wine with greenish hues. On the nose, it reveals balsamic fragrances of thyme and elderflower, combined with inviting notes of white peach and apricot. On the palate, Fira Bianco is rich and savoury, with fresh citrus hints of pink grapefruit and an intriguing minty finish.

FOOD PAIRINGS

This is a versatile and modern wine: with its floral notes, it makes a delightful aperitif, perfect alongside raw vegetable dips or vegetable quiches. Thanks to its savoury complexity, it elegantly pairs with seafood risottos or grilled scampi.

ALCOHOL DEGREE

12,5% vol