

## ICONEMA TAI DOC PIAVE



Appellation	DOC Piave
Color	Bright golden yellow.
Bouquet	Ripe yellow peach and dry apricot, with subtle spicy hints of saffron and minerals evoking flint.
Taste	Warm and dry, with good acidity and a savoury finish. Good structure with excellent aromatic persistence. A rich and savoury finish evokes the aromatic notes in the nose.

### AGRONOMICAL DATA

Grapes	Tai
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey
Vines orientation	North-South
Training system	Bellussera
Stumps per hectare	2500
Yield quintal/hectare	80 qq/ha
Harvest	Beginning of September, left to dry in a fruit cellar for 25 days

### OENOLOGICAL DATA

Pressing	Soft
Malolactic fermentation	No
Aging	In bottles for 4 months
Mellowing length	In steel and wood in contact with the yeast for about 8 months

### ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (g/l)	6 ÷ 6,20
pH	3,10÷ 3,30
Residual sugars (g/l)	2 ÷ 4
Alcohol	14% ABV

### OTHER DATA

Food pairings	Excellent paired with fish.
Serving temperature	12° C
Storage	Store in dry rooms, away from light or warm sources.