

TERRE DI PERSETO IGT WHITE «CAPRICCIO» - Year 2022



Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Grape varieties: 100% Vermentino

Alcoholic content: 12,5%

Winemaking: Vinified in white with fermentation at a controlled temperature of 16-18 Celsius Degrees. The wine is bottled in the spring following the harvest which took place on September.

Tasting notes: With a limpid and clear color, it presents itself in shades of yellow. Very fruity with notes of apple, pear and tropical fruits. In the mouth it is fruity and lively, with a marked freshness. The acidity is very well balanced. Elegant and extremely pleasant. Excellent IGT White wine to be drunk as an aperitif as well as to accompany many dishes, especially fish dishes.

SUGGESTED FOOD PAIRINGS: low-seasoned cheese; vegetable dishes; fish dishes.

Suggested serving temperature: 10-11 °C/50.00-51.80 °F

***A curiosity: why the name «Capriccio»?** The Italian word "Capriccio" has two main meanings: literally, it is an extravagant or bizarre desire or idea, pursued with obstinacy or stubbornness; while in the musical language it identifies a free and varied composition, in which the author can manifest his ingenuity and his imagination, going "out-of-the-box". So, Niccolò and Daniel, the owners of Terre di PerseTO, have stubbornly pursued the idea of making a white IGT wine, which was a bizarre idea since the winery, before the 2022 harvest, had never ventured with a white wine, which is why Niccolò and Daniel had to put all their stubbornness into this project, but also all their ingenuity and experience, with a pinch of imagination, thinking "out-of-the-box" in order to obtain a white wine that will certainly surprise you: intensely fruity, markedly fresh and pleasantly persistent.*