

MATTEO RIGONI

BALU 2021

Denomination:	IGT Veneto White Wine.
Grape variety:	Sauvignon blanc, Manzoni bianco.
Origin of the grapes:	Cantina Matteo Rigoni, in the town of Grancona, Val Liona, the Berici Hills, province of Vicenza, Veneto.
Grape harvest:	Hand-harvested around mid-September, in plastic cases of max 15kg.
Winemaking:	Immediately after harvesting the grapes are de-stemmed directly into 750L terracotta amphora where they macerate for 5 days and begin to ferment spontaneously. Then the must is separated from the skins and fermentation continues until it is finished, in both amphora and a small stainless steel tank. Fermentation takes place spontaneously; no selected yeasts were used. The entire winemaking process is done by hand, including racking.
Alcohol content:	12%.
Ageing:	After fermentation the wine rested in stainless steel vats for about a month after which time it was decanted into the amphoras to age until bottling, in July, 2022.
Organoleptic characteristics:	Dry white wine, slightly amber yellow structure, complex. The typical sauvignon aromatics are contained with a notable minerality.
Serving temperature:	7 - 12 °C



First year of production:	2019
Number of bottles produced:	About 2.200
Place of production:	Cantina Matteo Rigoni - Estate bottled
Exposure:	South / West
Elevation (a.s.l.):	180 - 200 m
Terrain:	Calcareous ferrous
Planting density:	4.200 plants/Ha
Average vine age:	19 years
Training system:	Guyot
Yield:	About 3000 Kg/Ha
Treatment:	Certified Organic vineyard, the only treatments are those of copper and sulphur. Management of weeds and plants around the vines by both mechanical and manual means, with no chemical interventions.