

BIASIOTTO



## Gocce d'Oro

Mosto di uve  
parzialmente fermentato



*With an intense and very persistent fragrance: the apricot jam, dried fruit, honey and figs.*

### Tasting profile

#### Colour

Golden yellow with amber hues that reveal the typical oxidation desired with aging; it is clear, with a fluidity that anticipates the fullness and alcohol.

#### Bouquet

Intense and persistent: the jam apricots, the dried fruit, honey and figs. With a more accurate analysis, hints of aromatic herbs can be perceived.

#### Taste

It turns out to be alcoholic, sweet but with a slight freshness, balanced, harmonious, fruity, fine and elegant.

#### Pairings

It must be tried with a sheep cheese semi-wrapped in a few drops of chestnut honey, or with biscuits with almonds.

## Methodology

The grapes are harvested by hand and selected, then placed in boxes and stacked in a room at controlled temperature and humidity, where they remain under constant monitoring by the winemaker for about 4 months. At the end of the withering, there is the pressing of grapes with a further selection of the best bunches. The juice thus obtained, equal to about 30% by weight with respect to the grapes, is put in stainless steel tanks, where, without the aid of any extraneous yeast and of any type of additive, alcoholic fermentation begins, at a controlled temperature, about 20 °C.

After fermentation, there is a first racking, after which the partially fermented must remains in contact with its finer lees for about a year and a half. For the first three/four months, in order to improve the refining and to further soften the flavors, first weekly, and then every fortnight, the practice of battonage is made, through which what naturally then re-deposited on the bottom, goes back into suspension. At the appropriate time, finally there is the bottling.

*Gocce D'Oro therefore has no additives and has not undergone any processing, even filtration, exclusively a racking, so any deposits or read opalescence are only the sign of the absolute naturalness of this product and of the philosophy with which it was designed that allows us to get something completely different each year, which perfectly reflects the evolution of the climate and the conditions of drying.*

- **Grapes:**  
100% Glera
- **Area of production:**  
Comune of Codroipo
- **Cultivation system:**  
Guyot
- **Number of plants per hectare:**  
3.333
- **Production per hectare:**  
70 quintals
- **Grape harvest:**  
Mid-late September
- **Main characteristics of must at pressing:**  
Sugar around 35%, fixed acidity (expressed in tartaric acid) 7,5 g/l, Ph 3,3.

Mention at the 1st Wine Competition organized by Italian Sommelier at the "Fiera dei Sapori Italiani" in Longarone.



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