



Straw yellow color with a golden shimmer. Intense aromas, rich with notes of flowers and tropical fruit, especially mango and pineapple. Good structure and acidity. Round in the mouth, savory and balanced. Besides being a pleasant apéritif, its full flavor pairs well with refined meat and fish appetizers, crudités, aromatic pasta or rice dishes, grilled white meat or fish. Serve chilled at 8 C to 10 C (46 F to 50 F).

2017 IL DISPERATO BIANCO TREVENEZIE IGT

Vineyard Size	3 hectares (7.4 acres)
Vine Age	25 years
Soil	Dark, alluvial, and relatively light, with a high content of gravel
Elevation / Orientation	150 meters (492 feet) / north-south
Density	2,500 vines/hectare (1,012 vines/acre)
Training	Double pergola, 18 buds/vine, green cover crop between rows
Harvest Dates	Late September
Yields	70 hl/ha (5.2 tons/acre)
Vinification	Destemmed grapes were crushed and pressed. Fermentation occurred for approximately 15 days at a controlled temperature of 16 C (61 F) in stainless-steel tanks. The wine was aged for four months in stainless-steel tanks, followed by two months in bottle before being released.
Varietal Composition	90% Garganega, 10% Incrocio Manzoni
Alcohol / TA / pH / RS	12.5% / 6.0g/L / 3.3 / 6g/L



A still white wine from mostly pure Garganega grape — fine, elegant and lonely in a land of red wines — a Desperate because it couldn't find its name, and finally we really called it so!