

# Bianco Villa Minelli

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**PROPRIETOR:** Edizione srl

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**MANAGER:** Massimo Zambon

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**WINEMAKER/CONSULTANT:** Daniele Dal Secco followed by Francesco Serafini

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## VINEYARD

**LOCATION:** in the municipalities of Ponzano Veneto and Villorba, in the heart of the Province of Treviso on the Po Plain

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**AREA:** 2 Ha

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**SOIL:** loose with a significant skeletal and gravel content

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## VARIETY

**GRAPES:** Pinot Grigio, Chardonnay

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**AVERAGE AGE OF VINES:** 15 to 20 years

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**PLANTING DENSITY (VINES/Ha):** 4.000

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**EXPOSURE:** plain with north-south planted rows

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**TRAINING METHOD:** spur-pruned cordon

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**AVERAGE CROP LOAD:** 2-2.5 Kg/vine

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**YIELD (t/ha):** 8/10

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**VINEYARD MANAGEMENT:** cost-effective pest control and optional irrigation

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**CANOPY MANAGEMENT:** de-leafing, topping, shoot thinning, weeding to eliminate need for herbicides.

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## HARVEST/ VINIFICATION

Manual, in 15 kg crates. Variety by variety when grapes are perfectly ripe. Selection on the vine followed by indoor sorting on a vibrating table, de-stalking, gentle roller crushing, very short dry ice maceration, and controlled temperature fermentation with a low sulphur dioxide content. Maturing on fine lees for 6 months, finishing in the bottle for around 3 months.

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**FIRST YEAR OF PRODUCTION:** 2012

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**WINERY**

A modern winery with capacity for vinification in separate lots. Temperature controlled stainless steel tanks. Cooling system for perfect cold maceration of all batches if necessary before fermentation. Pneumatic grape press with inert gas blanketing system; press volume can be adapted to suit the number of batches. System designed for consistent, delicate pressing.

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**BIANCO VILLA  
MINELLI 2014**

A difficult year for wine making, but exploited to full effect thanks to a quick campaign in the few dry days of summer. A vintage that excels in refinement if not in strength.

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**PRODUCTION:** 14,000 bottles

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**BUDDING:** late March to early April

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**FLOWERING:** 1-10 June

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**MID VERAISON:** 9-15 August

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**HARVEST:** 8-13 September

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**ANALYTIC DATA:** alcohol: 12% vol.; residual sugar: < 2 g/l; pH: 3.22

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**TASTING NOTES:** A straw yellow wine with greenish reflections. Immediate notes of ripe yellow fruit are offered to the nose, followed in sequence by Golden Delicious apple, Abate pear, juicy peach, spring flowers and lily, all exquisitely fresh. The attack is rich and fruity; the evolution becomes progressively fresher, slowly revealing hints of honey. Pleasantly balanced and harmonious.