



2023

The vintage

A rainless winter and above-average temperature persisted until April. From budbreak throughout the summer, rainfall patterns turned more regular, supporting steady vine growth.

During veraison, temperature and solar exposure promoted full ripening of the clusters.

Johanniter and Bronner reached optimal ripeness in mid-October, during a period of marked difference in temperatures between night and day, enhancing aromatic development.

Flavour notes

Intriguing and decidedly layered on the nose, it reveals notes of flint, elderflower, thyme, white blossoms and citrus fruits. Medium to full-bodied, it shows remarkable freshness and a beautiful poised balance. Almost saline in character with a mouthwatering finish that irresistibly invites another sip.

APPELLATION	Bianco Veneto IGT
VARIETIES	Johanniter 50% and Bronner 50%
SOIL	Clay-based, loamy with calcareous rocks
VINE TRAINING SYSTEM	Guyot, 6400 vines per hectare, terracing
YEAR OF PLANTING	2020
ALTITUDE AND EXPOSURE	730-760 m above sea level, southeast
FARMING METHOD	Organic certified
HARVEST	Handpicked clusters, transported in low-depth crates on 3/10, 4/10 and 12/10 – yield 1/1,5 kg per vine
WINEMAKING	Chilling of the grapes at 5 °C, soft pressing of whole cluster and static clarification at low temperature for 48 hours. Fermentation at controlled temperature (18°) in 10hl oak casks.
AGEING	Sur lie for 10 months in oak with batonnage twice a week, then 16-18 months in bottle
ALCOHOL	12,5% Vol
SERVING TEMPERATURE	13-14°C
PRODUCTION	2894 numbered bottles

Divento