



CASTAGNOLE DELLE LANZE

BIANCO D'AMELIO

White Wine

Bianco d'Amelio is a blend created by winemaker Erik Dogliotti. This wine—a tribute to his grandfather Amelio (of the Dogliotti family's third generation)—incorporates four different grape varieties: two indigenous and two international. The wine's structure and maturation process make it ideal for long-term aging

GRAPE VARIETY: 100% white grapes

ALCOHOL CONTENT: 13%

VINE TRAINING SYSTEM: Guyot

SOIL: Clay-limestone

HARVEST PERIOD: Late August

WINE MAKING: Total destemming and brief cold maceration (3–4 hours) in the press prior to pressing. Use of selected yeasts and fermentation for 10–12 days off the skins in steel tanks. The four wines are vinified separately; blending takes place in the spring, aiming for the best balance each year. Aging: the Chardonnay matures in French oak barriques (225 L) for 6 months, while the other three wines age in stainless steel tanks on the fine lees for 6 months. After bottling, the wine rests in the bottle for 3 years

COLOR: Straw yellow with golden highlights

PERFUME: Elegant, yet complex and enveloping. In its youth, it displays white flowers and citrus notes, finishing with balsamic and vanilla nuances. With aging, it evolves towards hydrocarbon notes

TASTE: Soft, rich, and balanced, with a pleasant savory note on the finish. A fresh, youthful wine that offers immediate enjoyment but is also capable of improving over time for those who appreciate more structured, substantial wines

FOOD MATCH: Ideal for brunch. Excellent with light pasta or rice dishes, as well as white meat and fish

SERVING TEMPERATURE: 10 – 12 °C

AVAILABLE FORMATS: 0,75 l - 1,5 l



Dogliotti 1870 Snc

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