



REDALMO

BIBENDA 2025



BUCAFONDA: SAUVIGNON Blanc IGT - 750 ml

Our wine originates exclusively from propriety vineyards located in the hilly area of Alonte, a small town in the Berici hills.

Denomination: VENETO IGT

Variety: 100% Sauvignon Blanc

Geographical location: Hilly area of Alonte

Vineyard soil characteristics: Soil of marly calcareous soils, of marine origin, with an average altitude between 150-200 mt above sea level

Vine Training system: guyot

Defense method: antiparasitic defense according to the integrated pest management method without the use of herbicides to preserve the biodiversity of the soil in order to enhance the organoleptic characteristics of the wine

Average Yield: 60/80 ha

Method of harvesting: Manual harvest in crates at the end of August in the early hours of the morning

Vinification: The grapes are pressed in whole bunches, then selecting 60% of the final product (free-run must). After a 24-hour static decantation, fermentation follows which lasts approximately fifteen days at a controlled temperature of approximately 14°C.

Weekly batonnage enhances its structure and "length" as well as guaranteeing its freshness and aromatic longevity

Aging: in stainless steel on the lees for about 6-8 months

Tasting notes:

Colour: straw yellow

Bouquet: rich in citrus and floral notes, hints of exotic fruit

Flavour: long persistence, fresh with a savory and mineral finish

AWARDS:

91 POINTS by IAN D'Agata

4 grappoli BIBENDA

