Casa Belfi Bianco

To let Nature take its course respecting its rhythms with mindful interventions both in the fields and in the cellar.

This is the philosophy of Maurizio Donadi, the winemaker who together with Albino Armani gave birth to the "Casa Belfi" project inspired by the biodynamic procedures.

Casa Belfi "Bianco" has a lively yellow color, slightly cloudy since the wine is unfiltered.

The expressive bouquet recalls white flowers and mature fruit. On the palate it is fresh and sapid, with a long and mineral finish.

Grape varieties: white varieties.

Production area: Marca Trevigiana (province of Treviso, in the Veneto region).

Soil composition: medium textured soil, rich of pebbles and well draining. Organic substances are supplied by spreading dung and by means of green fertilization (seeding and feeding the soil with plant essences in order to increase fertility).

Growing systems: guyot.

Vinification: long maceration on the skins and fermentation with indigenous yeasts. Fermentation continues, partially in stainless steel and partially in terracotta jars. The tanks always have to be topped off and the wine must never be transferred to another container until bottling, in order to keep the yeasts afloat (battonage). The wine is kept outside over the winter for the purpose of stabilizing the tartaric acid, taking advantage of the natural low temperature. Then it is bottled without being filtered. The naturalness of the wine is confirmed by the total absence of chemical product residuals. All procedures, both in the fields and in the cellar, are carried out according to the Maria Thun biodynamic calendar.

Food pairings: this Bianco lends itself to the most creative culinary interpretations. Try it with vegetable quiches, soft cheese, eggs or tasty dishes based on fish and shellfish.

Service temperature: 10-12 °C.

Suggested glass:

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