Wijnfiche

Camul Bianco - Barrique | Veneto IGT
Chardonnay - Pinot Grigio
Italy (VENETO) — 2022

Domain

Camul

The name of this house comes from a small piece of land in Carpesica, where the Tonon family started growing wine at the beginning of the twentieth century. The knowledge was transferred from father to son, whereby passion, attention to the vineyard and a carefully thought out production process are central. The wine estate is located in the northeast of Veneto in the vicinity of Valdobbiadene. This prosecco comes from the Valdobbiadene region in Verona, Italy (this is the best area in Prosecco and therefore has a DOCG status).

Vinification

The maturation takes 6 to 8 months in Slavonic oak of 225 and 550 L barrels, after which the wine matures for a minimum of 8 months in the bottle before commercialization starts.

Taste

This white wine has a deep and bright straw yellow color. In the nose butter, blossom and a clear touch of wood. It is characterized by a very pronounced, complex taste with notes of flowers and hay. The Camul Bianco has a solid wood touch in the final.

Food pairing

Fish - sardines, grilled | Quiche | Risotto | Sweetbread | Pasta - with pesto

General information

Type: White wine
Grape varieties: Pinot Grigio (50%), Chardonnay (50%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 12 °C
Taste profile: Complex with oak

