



FRATELLI
WINES



Vero Sauvignon Blanc

Variety: Sauvignon Blanc 60% Chenin Blanc 40%

Vintage: 2015

Production information

Vineyard: Baramati – Deccan plateau region

Altitude: 548 m (1,797 ft) above sea level

Soil Composition: organic soil

Cultivation Technique: Y system

Plants per Hectare (1Ha = 2.5 acres) 2000

Harvest technique: Hand picked from 8 am / 6 pm

Yield/Ha: 18 tons

Total Production: 50,000 bottles

Fermentation protocol

Fermentation method: Fermented at 18-20° C, in stainless steel tanks for 10-15 days and final ageing in stainless steel tanks.

Wine analysis

Alcohol: 12.5

Total Acidity: 6.0

pH: 3.24

Tasting notes

This medium bodied white wine with its tropical fruit notes and a vibrant acidity make it an instant palate pleaser. Vero is ready to be drunk immediately.

Food pairing

Rajasthani Thali, Veg Biryani.