Cielo Appassionante Bianco

Description: Cielo Appassionante Bianco is a fresh, aromatic white from Veneto in northern Italy, made from Garganega and Sauvignon Blanc. Citrus, melon and apricot lead the way, with hints of almond, acacia blossom and tropical fruit. The palate is juicy and lightly rounded, balancing ripe fruit with refreshing acidity and a long, gently mineral finish. Part of the wine's character comes from the appassimento technique, where grapes are partially dried to concentrate their flavours, giving the wine a little extra richness without making it heavy.

Tasting notes: Citrus, Melon, Apricot, Tropical Fruit, Almond, Acacia Blossom, Mineral Finish

Allergens: Contains sulphites.

Dish Pairing: • Fried fish • Prawns and shellfish • Chicken with mushrooms • Spinach and ricotta tart

Talking Point: Cielo e Terra was founded in Veneto in 1908, when the Cielo family joined forces with local winegrowers. Appassionante takes its name from the Italian word for passionate, reflecting the family's approach to blending. The white uses Garganega, the principal grape of Soave, alongside Sauvignon Blanc, and employs a light form of appassimento to add concentration. The producer has also designed a lighter-weight bottle to reduce the glass used in packaging.