

Mybrid IGT Veneto Bianco



THE NAME

Mybrid, our first wine made from resistant grapes.

Since 2023 we are associated with PIWI, an international organization of wineries particularly dedicated to the cultivation of these grape varieties, which require a very limited number of phytosanitary treatments, being naturally resistant or tolerant to fungal diseases.

The label features a hand-drawn poetic illustration metaphorically represents William Savian's dream: a natural environment where the protagonist is the vineyards, which like a tree welcomes all living beings, plants, animals and men who live together in a perfect balance.

ORGANOLEPTIC CHARACTERISTIC

Straw yellow color with greenish reflections. Intense bouquet with fruity aromas of melon, apricot, pineapple, sweet spices such as vanilla and a finish of quince. Dry, warm and enveloping with a spicy finish. Good minerality and structure.

SERVING SUGGESTION

Ideal to pair with first courses of fish and shellfish and with delicate cheeses. Try it in combination with spicy dishes.

DID YOU KNOW?

All our glass bottles have Family emblem printed and three lines simbolize the third generation that is carrying the management.

Glass stopper, infinitely reusable in all our bottles and completely recyclable.

A small step in the search for new alternatives to the use of cork for bigger responsibility for the consumer.

AWARDS



Gold medal
Concours Amphore
biologiques 2023



Concorso città del
vino 2023
Gold medal



International Wine
Challenge UK 2023
Silver medal
92 points



PIWI international
Wine Awards 2023
Silver medal



PIWI international
WineChallenge
2023 Silver medal
87 points



91 points James
Suckling 2024



TECHNICAL DATA

VINEYARDS LOCATION

Loncon di Annone Veneto

GROWING METHOD

Sylvoz



FURTHER INFORMATION

NAME

IGT Veneto Bianco

ALCOHOL CONTENT

13.00 % vol

SERVING SUGGESTION

6 – 8°C

AVAILABLE SIZE

Bottle of 750 ml

