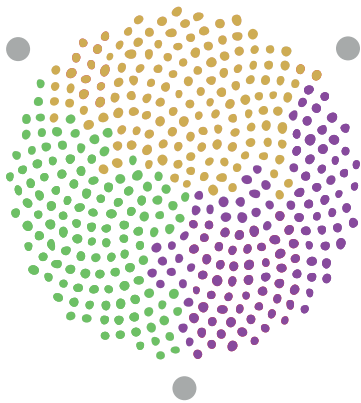


# Le Vie di Bucovaz



## *Æquilibria*

To find  
a new balance.

*Bianco*  
*IGP Venezia Giulia*

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**Æquilibria** is a *blend of native white grapes* with the percentages varying from year to year to ensure they express their best, depending on the season's conditions. It is the wine that, above all, represents what you can never forget on a journey: your roots. Your starting point and your place of return. That spot in the world you call home.

**It embodies a new balance, born as a synthesis of the other three experiences.**

It presents a golden yellow color and it moves in the glass with an almost oily texture. Upon opening, it reveals notes of *orange zest, banana, and pineapple. As it opens up, the bouquet softens with notes of lavender, mandarin, vanilla, and melted butter.*

On the palate, it is delicate, with a subtle hint of soy milk, finishing with a smooth, salty note reminiscent of Modica vanilla chocolate.

Pair it with moments of self-reflection, with a grateful solitude as the sun sets and you think back to that journey, that person, that moment that will forever stay with you.

### Vine Variety



40% Ribolla Gialla  
30% Tocai Friulano  
30% Malvasia

### Soil



Alluvial origin, gravelly and limestone-rich.

### Pest Control Methods



Integrated Pest Management  
(SQNPI)

### Vinification



The grapes are gently pressed, selecting the first portion of the must, which then ferments in stainless steel tanks at a temperature of 17-18°C. The wines age on the lees for 8 months, with frequent stirring (batonnage). The blend is created with the right proportions before bottling. After bottling, the wine is further aged in the bottle for several months before being released to the market.

### Aging



500-liter tonneaux

### Harvest



First ten days of September

### Type of glass



Large glass

### Serving temperature



12°