

10 VENDEMMIE BIANCO

Limited Edition



APPELLATION

White Wine



GRAPES

Selection of white grape varieties

WINEMAKING

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming soft crushing in inert environment;
- Cold static decantation at 14 °C for 24 - 48 hours



FERMENTATION

In stainless steel tanks and "sur lies" maturation with frequent batonnage



AGEING

Part for the wine ages in barriques



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Brilliant straw yellow colour. Delicate, floral nose with a hint of citrus, exotic fruit and sage. Lush, ripe fruit on the palate surrounded by a core of bracing acidity. Rich mineral finish with tropical fruit overtones and a lively acidity at the finish. Ideal with fish dishes, shellfish, white meat. Appetizers of international cuisine, risotto, white meats, fish, fresh and creamy cheeses

SERVING TEMPERATURE

8/10°C

