

DELICIOUS VINO BIANCO

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THE WINE

Annual production (avg)

10000

Vinification

THINNING OF THE GRAPES AT THE END OF JULY.
MANUAL HARVESTING IN SMALL CRATES, PNEUMATIC
AND SOFT PRESSING OF THE GRAPES, FERMENTATION

Aging

8 MONTHS IN 50 HL INOX STEEL VESSELS

Colour

HAY YELLOW WITH GOLDEN HUE

Bouquet

FINE, DELICATE, CHARACTERISTIC

Palate

DRY, PLEASANT, WITH A FRESH AND
HARMONIOUS TASTE

Average alcohol content

12 % VOL

Serve at

12-14 °C

Refinement

2-3 YEARS



THE TERROIR

Production area

OUR VINEYARDS

Vine density

5500

Vine density

25-30 YEARS

Training method

GUYOT

Sun exposure

SOUTH/SOUTH-EAST

Soil

CALCAREOUS BASE, MIXED CLAY

Yield

10000 KG PER HECTARE

