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vino bianco

white



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Vineyard: in the town of Sizzano for 0.30 Ha. Facing south-south-west. Acidic clayey-sandy soil.
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Grapes: 100% Erbaluce
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Grape-yield per hectare: 7,000 kg
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Wine-making: manual harvest in crates during the first 10 days of September. Off-the-skins fermentation, stripping, pressing and fermentation with selected yeasts in stainless steel vats at a controlled temperature.
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Ageing and bottling: ageing in stainless steel vats for the first five months. Bottling at the end of March. Ageing in glass for 2 months.
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Organoleptic characteristics: bright deep straw-yellow color. Intense persistent fragrance with hints of wild flowers, aromatic herbs and hay. On the palate, it has a full body with well-balanced sharpness and a persistent aftertaste of exotic fruit.
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Food and wine pairings: this wine is the perfect aperitif or can accompany fish-based first or second courses. Excellent with river and lake fresh-water fish, such as trout, pike and perch.
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Serving temperature: 10°C.
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Optimal ageing: this wine is ideally ready for consumption in the first 12-18 months, but can be stored in cellars for a couple of years.
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