



WHITE WINE







PRODUCTION AREA: Emilia Romagna

WINEMAKING PROCESS: Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C. Ageing in stainless steel tank.

TASTING NOTE: White wine with a good structure, full-bodied and harmonic. Fresh and fruity scent.

SERVING SUGGESTIONS: Goes well with starters, light first courses, white meats and fish.



 SERVING TEMPERATURE 10-12°C	 ALCOOL 11,5	 GRAPE VARIETIES From the best Italian soil and from the best grape variety.	 RESIDUAL SUGAR 5g/l
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