

VINO BIANCO D'ITALIA



Trebbiano and other white grapes

> ALCOHOL LEVEL 11%

TECHNICAL INFORMATION

AREA Italy

SURFACE AND ALTITUDE Hills and plains | 0 - 400 m

SOIL TYPE AND DENSITY Clav and silt | 3.500 plants/ha

VITICULTURAL TECHNIQUE Single and double Guyot

HARVEST PERIOD Second half of August

Harvested in cool, but mitigated areas of northern Italy, these grapes are picked both by hand and mechanically. They are destemmed than pressed and follow a typical white vinification, including an 8 day fermentation period at 16-19°C. The wine is then fined for up to 6 months in stainless steel tanks.

TASTING NOTES



Straw-yellow in colour, with greenish hues.



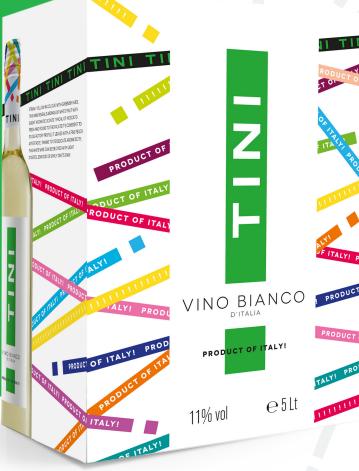
Aromas of white fruit with slight aromatic scents typical of Moscato.



Fresh and round to the palate. Coherent to its olfactory profile, it leaves with a fine peach aftertaste.



Thanks to its delicate aromaticity, this white wine can be enjoyed with light startes, seafood or simply on its own.



e5Lt