



ORGANOLEPTIC PROPERTIES

Colour: Pale straw yellow with greenish shades.

Nose: Intense, fresh and fruity, with notes of almond and white flowers.

Taste: Lively, soft and fruity with persistent fresh notes.

GRAPES

100% native white grapes.

AREA OF PRODUCTION

Territory surrounding the Winery, characterised by medium texture soils composed of clayey limestone of Miocene origin, medium height slopes, sub-arid climate.

PRODUCTION TECHNOLOGY

The obtained must is immediately cooled and then separated from the lees by static sedimentation. It is then subjected to initial fermentation on selected yeasts at a temperature of 14°C for about two weeks. When the initial fermentation is complete, the wine undergoes a second fermentation in a tank and released for sale.

AGEING

Best drunk in the year following the harvest.

STORAGE TEMPERATURE

In cool, dry places protected from the light.

SERVING TEMPERATURE

8-10°C

SERVE WITH

Aperitifs, with seafood and shellfish appetisers.