



BIANCO IGT

GRAPE VARIETIES: Chardonnay, Vermentino and Voignier

FERMENTATION: 30 days at 18/20°C (82/86°F)

AGEING: 6 months in stainless steel tanks

ALCOHOL IN VOLUME: 12,00/12,50%

AGEING CAPABILITY: 2/3 years

FIRST YEAR OF PRODUCTION: 1975

SENSORIAL CHARACTERISTICS

COLOR: Brilliant, pale yellow with green reflections.

BOUQUET: Young and intense with hints of small flowers.

FLAVOR: Dry and fresh with persistent aromatic characteristics.

SERVING TEMPERATURE: 10/12°C

FOOD COMBINATION: Sea food, delicately cooked fish in light sauces.



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