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## *BIANCO IGT*

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GRAPE VARIETIES: Vermentino, Viognier and Chardonnay

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

AGEING CAPABILITY: 2/3 years

FIRST YEAR OF PRODUCTION: 1975

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## ORGANOLEPTIC CHARACTERISTICS

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SIGHT: Pale straw tallow with greenish glints

AROMA: Young, intense and with hints of spring flowers

PALATE: Dry, with good harmony and persistent aromatic characteristics

SERVING TEMPERATURE: 10-12 °C/50-54 °F

FOOD COMBINATION: Fish bases dishes. Great as aperitif

