



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES:

100% Biancu Gentile

❖ VINEYARD MANAGEMENT :

Pruning: Guyot, 5,333 vines/ha. Ploughing of the soil.  
sustainable agricultural practices

❖ HARVEST :

Rigorous plot selection. Handpicking

❖ VINIFICATION :

Harvested at night. Direct pressing. Selection of the juices.  
Settling. Fermentation started with selected yeasts. Temperature-  
controlled alcoholic fermentation. Racking.

❖ AGEING :

Aged in concrete tank on the fine lees with bâtonnage (stirring  
of the lees). Fining and filtration before bottling

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour: Light yellow with green tints

Nose: Very expressive and complex, combining notes of white-  
fleshed fruit, lime and passion fruit.

Palate: Fresh on entry to the palate, rich on the mid-palate. The  
floral and exotic notes found on the nose can be detected. The  
long delicious finish is dominated by citrus overtones.

“ *Food pairings :*

Serving temperature: 10-12°C

This wine will be perfect as an aperitif and then served with subtly-flavoured starters such as sushi or fish tartare. It can also be enjoyed with fine charcuterie or matured cheeses.

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