



❖ SOIL :

Clay-limestone soil

❖ GRAPES VARIETIES :

Vermentinu

❖ VINEYARD MANAGEMENT :

Guyot pruning, 3,333 vines/ha. Ploughing. Organic farming.

❖ HARVEST :

By machine, at night

❖ VINIFICATION :

Light skin maceration before pressing to determine aromatic precursors. Selection of the best quality juice. Fermentation in the traditional manner.

❖ AGEING :

Ageing in barrels with stirring of the lees from the end of the fermentation

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour: White with green tints

Nose: White peach with touches of passion fruit and a mineral freshness.

Palate: Creamy, with an excellent balance between acidity and a mineral touch. A lovely mix of white-fleshed fruit and exotic fruit.

“ Food pairings :

Serving temperature: 10-12°C

A wine that goes perfectly with cooked seafood.

Creamy with a mineral touch, it accompanies marvelously poultry and cheese.

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