



7 BIANCO

Grape Variety: Chardonnay 70% pplus other varieties that change each year.

Growing Method: Pruned Cane, turfing, limited organic fertilising.

Production Parameters: Max yield 70q/ha

Trimming

Harvest selection

Overnight maceration with the pul, then draining under soft pressure.

Fermentation in barrique with native yeasts.

Aged in stainless steel for 10 months with batonnage

Analytical Parameters: Min. nat. Alcohol content: 13.5%

Min. alcohol content (consumption): 13.5%

Acidity: 5.5 %

Net dry extract: 18‰

Organoleptic Features: Gives an immediate fruity bouquet, with hints

of exotic fruits and yellow flowers.

The mouth-feel is soft, savoury, mineral, harmonious and consistent.

Aging Prospects: 4 - 6 years Serving Temperature: 12°C.

Food Pairing: Pairs beautifully with seafood dishes, of either fish or

shellfish