

BIANCHELLO DEL METAURO

Doc



White wine with straw-yellow color. Fresh, harmonious and enjoyable with a low grade of alcohol. Scent of peach, white pear and white flowers.

Grape variety:

Bianchello 100%

Production and harvest:

production per plant 4 kg – harvest in the first half of September.

Vinification and fermentation:

soft pneumatic pressing to preserve the integrity of the grapes. Vinification in white after cold static decantation and thermo-controlled fermentation.

Recommended pairing:

perfect through the entire meal, ideal with fish or with meat. Excellent as aperitif.

Serving temperature 10°C.

Bottle: 0,375 lt - 0,500 lt - 0,750 lt