

Beldi

BIANCO D'ITALIA



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled temperature 15-17° C. Ageing in stainless steel tank.

GRAPES: From the best Italian soil and from the best grape variety.

CONTENTS: 5,000 lt.

RESIDUAL SUGAR: 6 g/l

ALCOHOL CONTENT: 10,50% Vol.

CHARACTERISTICS: This wine has a crispy and pleasant taste

SERVING SUGGESTIONS: Ideal with starters, delicate first courses, white meats and fish.

SERVING TEMPERATURE: 10-12°C