



BOTTICELLO

BIANCO

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: 0.750 lt.

ALCOHOL CONTENT: 10,50% Vol.

CHARACTERISTICS: Color: Straw yellow

Smell: Vinous and slightly fruity

Fresh, savory and light taste

SERVING SUGGESTIONS: Ideal with starters, white meat, fish and soft cheese

SERVING TEMPERATURE: 8-10°C