



SANCRISPINO

Carattere Antico

Pinot Bianco
Chardonnay



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 with battonage for 4 months.

GRAPES: 70% Pinot Bianco 30% Chardonnay

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 0,250 lt.

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: Straw-yellow in colour, dry taste, refined and harmonic, this wine is fresh and vivacious,

SERVING SUGGESTIONS: excellent as an aperitif and with first courses, soup, fish based courses, cold dishes

SERVING TEMPERATURE: 8-10°C