



Vino Bianco



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.

GRAPE VARIETY: From the best Italian white grapes

PRODUCTION AREA: Emilia Romagna

CAPACITY: 1,000lt.

VOLUME: 11,00% vol.

TASTING NOTE: White wine with a fragrant and vinous perfume. The palate is pleasant, fresh and harmonious.