



BECCACCIA 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.

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

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 3,000lt.

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: White wine with a good structure, full-bodied and harmonic. Fresh and fruity scent.

SERVING SUGGESTIONS: Goes well with starters, light first courses, white meats and fish.

SERVING TEMPERATURE: 10-12°C