



# 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:** 1,000 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