

Technical sheet

Production: 7000 bottles of 0.750 litres

Grapes: Grechetto 80%, Viognier 20%

Winemaking: soft press, fermentation in steel at a controlled temperature

Aging: in steel for 4 months

Refinement: in bottles for 3 months

Characteristics: deep straw yellow. A spicy and soft fresh, fruity smell with notes of peach and gooseberry. Good balance of freshness

Serving: startes and fish courses. Soups with beans, lentils and cereals, grilled fish and white meats

Serving temperature: 12°C