



BIANCO

Vinification: grapes are carefully de-stemmed, carry out a spontaneous fermentation (one night with the skins), we remove dregs at the end of fermentation, then fined in fiberglass. Finally it is decanted in February and bottled in March.

Description: a simple white wine to drink always! Aromatic and not too acidic, born to quench summer thirst!

Grape variety: Trebbiano 80%, Malvasia 20%

Maceration: 1 night with skins

Alcoholic graduation: 10% alc./vol.

Harvest: by hand

Aging: 6 months in fiberglass

Added yeasts: no

Filtration: none

Total sulphites: 6 mg/l