



❖ SOIL :

Clay-limestone soil

❖ GRAPES VARIETIES :

100% vermentinu

❖ VINEYARD MANAGEMENT :

Guyot pruning, 3,333 vines/ha. Ploughing, sustainable agricultural practices. In conversion to organic farming.

❖ HARVEST :

By machine, at night

❖ VINIFICATION :

Direct pressing. Selection of the juices. Settling. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. Racking.

❖ AGEING :

Aged in concrete tank on the fine lees with bâtonnage (stirring of the lees). Fining and filtration before bottling.

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour : Pale yellow with green tints

Nose: Intense and delicate with lemon peel, melon and pear notes.

Palate: Fine and balanced. The fruity and floral aromas and the lively acidity of this wine are superb. The finish is long with lingering citrus and mineral notes.

“ Food pairings :

Serving temperature: 10-12°C

This wine will pair beautifully with grilled sardines and other fish. Perfect on its own, as an aperitif, or with seafood and summer salads.

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