

## WHITE WINE

Bag in Box

Vintage *not declared* - liters 3 / liters 5 - MADE in ITALY



### Soil and vine breeding

**Grapes** White grapes

**Altitude** 50 - 200 meters above sea level

**Soil Type** Medium texture

**Location and Exposure** Mainly flat

**Planting Density** 1.600 vines/hectare

**Training System** Pergola of Abruzzo

### Winemaking

#### Grape Harvest:

Manual harvest, around mid-September

#### Pressing and Cleaning of the Must:

The grapes are pressed softly. Flotation settling

#### Fermentation Temperature:

18°C

#### Malolactic Fermentation:

No

#### Aging:

In Steel

### Chemical Characteristics

- Alcohol Content **12,00%** Vol.

- Dry Extract < **19** g/l

- Total Acidity **5,00 - 6,00** g/l

- PH **3,30 - 3,40**

- Residual Sugars **0,5 -1,5** g/l

- Sulfur Dioxide **Contains sulphites**

### Organoleptic Characteristics

**Color:** medium intensity straw yellow

**Smell:** odor fruity, delicate and pleasant aroma

**Taste:** good consistency and freshness on the palate

### Service Mode

Temperature **8°C**

Ideal with appetizers and first courses based on fish and white meats

Revisione (Rev, 1 - 05/06/2023)