



0.75 l

Ideale
Indicazione Of Geographic Tipicity
Vino Bianco Allegro

GRAPE VARIETY: SELECTION OF WHITE GRAPES

VINEYARD: THE SOIL IS A MIX OF GRAVEL AND SAND. IT IS SITUATED IN THE PROPERTY OF FIUMICELLO CLOSE TO THE RIVER TORRE. THE AVERAGE AGE OF THE PLANTS IS ABOUT 20 YEARS.

CULTIVATION SYSTEM: SINGLE-SIDED GUYOT, DENSITY 4000 PLANTS/HECTARE.

HARVEST: END OF AUGUST, IN ACCORDANCE WITH LOCAL TRADITIONS.

VINIFICATION: A COLD MACERATION WITH SKIN CONTACT TAKES PLACE FOR ABOUT 12 HOURS. THE ALCOHOLIC FERMENTATION OCCURS AT A CONTROLLED TEMPERATURE OF 16-18°C. DURING THE FIRST FERMENTATION, WHEN THE RESIDUAL SUGAR CONTENT REACHES 15GR/L, THE MUST/WINE IS COOLED IN ORDER TO STOP YEASTS ACTIVITY, RESPONSIBLE FOR THIS PROCESS. AT A LATER TIME, INSIDE A PRESSURE TANK, THE PRODUCT REACHES A TEMPERATURE OF 18°C FOR THE SECOND FERMENTATION, THAT WILL PROVIDE THE LIGHT BUBBLING CHARACTER.

COLOUR: STRAW YELLOW WITH GREENISH REFLECTIONS. A SLIGHT PERLAGE IS PERCEIVED WHILE POURING.

BOUQUET: VERY FRUITY, WITH FLORAL AROMAS TYPICAL OF THIS WINE-MAKING METHOD, REMINISCENCES OF YEASTS AND BREAD CRUST.

PALATE: REFLECTS THE SAME SENSATIONS PERCEIVED TO THE NOSE: A FRESH AND DELICATE FLAVOUR.

FOOD PAIRING: FROM APERITIF THROUGH THE MEAL.

SERVING TEMPERATURE: 4°- 6°C.

LONGEVITY: BEST ENJOYED YOUNG.

TECHNICAL DATA:

ALCOHOL CONTENT: 11,50%

RESIDUAL SUGAR: 6,0 Gr/L

ACIDITY: 5,50 Gr/L

NON-REDUCING EXTRACT: 22 Gr/L

