



BOTTICELLO

BIANCO

ITALIA



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C.

GRAPES: From the best Italian soil and from the best grape variety

CONTENTS: 10 lt.

ALCOHOL CONTENT: 11,00% Vol.

RESIDUAL SUGAR: 6 g/l

CHARACTERISTICS: Colour: pale straw yellow with greenish hues. Nose: attractive and delicate floral and fragrant bouquet with typical fresh fruity notes. Palate: dry, fresh and well balanced.

SERVING SUGGESTIONS: Delicious as an aperitif. This wine goes well even with main entrance, delicately flavoured pasta or rice dishes and fish or white meat.

SERVING TEMPERATURE: 8-10°C