

**Grapes:** 100% Vernaccia

**Altitude:** 290m. a.s.l.

**Soil**: calcareous/ clay

**Bottle produced**: 5,000

**Vinification and refinement**

The wine-making process in "white" follows the traditional style with a gentle pressing and low temperature in order to keep its exceptional fragrance. The fermentation, at a controlled temperature, has a medium duration of 12 to 18 days in either cement or steel vats. Organic Certified.

**Wine description**

Color: Delicate straw yellow tending to a warm golden color with ageing.
Bouquet: Characteristic bouquet, elegant and persistent.
Taste: Dry, and harmonious with a slight almond finish.

**Food pairings**

Excellent aperitif, it is delicious with fish, shellfish and vegetables. Serve at 10°C.