

ORGANIC & VEGAN CERTIFIED WINE Blend of white grapes – Italy



WINEMAKER'S NOTES:

Classic white vinification. Fermentation takes place in a temperature- controlled steel tanks.

WINE CHEMISTRY:

ABV: 11% vol.

Residual sugar: around 2 gr/lt

ORGANOLEPTIC NOTES:

Straw yellow color.

Fruity, floral scent, reminiscent of lime and apple.

Inviting, discreet and soft flavor with a balanced acidity.

SOMMELIER'S NOTES:

Serving temperature: to be served at 12°C.

Food pairings: ideal with light dishes such as summer salads or refined vegetable soups and with vegetarian and / or vegan dishes.

SIZES AVAILABLE:

3 lt.

ADDITIONAL NOTES:

Thanks to the vacuum packaging system and the high-tightness valve, the freshness of the wine is guaranteed. Equipped with a practical drip tap.

