



A friendly but elegant wine, produced and transformed with the most advanced wine-making techniques. The result is a product rich in clean floral and fruit aromas and good structure.

## PRODUCT

Grape variety Region Area Alcohol Trebbiano, chardonnay, albana Emilia-Romagna Romagna foothills 12,5% by vol.



ORGANIC WINE



## VINIFICATION and AGEING

Fermentation in steel tank at controlled temperature and secondary fermentation for 60 days with sur lie ageing, then bottled at 5 bars pressure and 8 gr/lt sugar residual.

## TASTING NOTES

Medium bodied white wine with a salty and crispy acidity, that clearly recall the aromas.

COLOUR Delicate bright green.

AROMA Intense nose of apple and white flowers.

## FOOD PAIRINGS

Recommended as aperitivo or with seafoods and fish dishes.

SERVING TEMPERATURE 10-12 °C

ANNUAL PRODUCTION about 10.000 bottles