



Cuvée

Name: Martinotti method white wine. This production process takes place in steel tanks for six months. Obtained from fine blend produced by the fermentation of different local grapes, vinified in white

Harvest period: first decade of September. The harvest takes place about 10 days earlier than the other grape varieties in order to give the acidity required for this type of product

Alcohol content: 11% VOL

Sensory notes:

- colour: straw yellow colour
- aroma: the nose expresses a fine, persistent and balanced bouquet
- taste: fresh, balanced and of good persistence on the palate

Serving temperature: 7-9°C

Size: 0,75 lt



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