



WINEMAKING

When the grapes arrived at the winery, they were destemmed and macerated at a cold temperature for 4-6 hours to bring out their aromatic expression. Then they were pressed at a low pressure and the sediment was removed from the juice, which was then inoculated with selected yeasts. Finally, the juice was fermented in stainless steel tanks for 15 days at a temperature no higher than 14°C, so as to develop and retain the citrus and tropical aromas that are so typical of the variety.

TASTING NOTES

Appearance: Pale yellow with greenish hues.

Nose: Intense aroma with characteristic citrus fruit notes of grapefruit, pineapple and mango, along with delicate herbal notes.

Palate: This is a notably fresh style, with balanced acidity and a long, fruity finish.

PAIRING SUGGESTION

Ideal with vegetable or shellfish dishes, curry, goat's cheese and pasta with a wide variety of sauces: spicy, tomato and those based on olive oil.

SERVING TEMPERATURE

8 – 10°C.