



**CLASSIFICATION:** "ALTO GRADO" WHITE WINE

**ALCOHOLIC DEGREE:** 15%

**VINEYARD SURFACE:** 0,6 ha

**AGE OF VINES:** 40 years

**TRAINING SYSTEM:** Gobelet - guyot

**SOIL COMPOSITION:** Red clay with limestone

**YIELD PER HECTARE:** 45 q

**WINEMAKING:** 48 hours of maceration on the skins

**AGING:** 7 years in a chestnut cask, without addition of wine; after one year the flor film is formed naturally.

**BOTTLES PRODUCED:** 700

**TASTING NOTES:** baked fig, almond and hazelnut, oxidative note with a wonderful saltiness sensation.

**FOOD PAIRINGS:** aged cheeses, braised meats, bottarga and oysters. At room temperature or slightly chilled, interesting and amazing as an aperitif