



+uno Quarta Generazione



ALCOHOL CONTENT:
12%

TOTAL PRODUCTION
500 bottles

VINIFICATION: Soft pressing, with static clarification at 10°C, followed by fermentation at a controlled temperature with selected yeasts. Re-fermentation at low temperatures in autoclave followed by a long aging on the followed by a long aging on yeasts: 6 months (Martinotti Long Method).

ORGANOLEPTIC CHARACTERISTICS: Straw yellow color with luminous reflections. Fine perlage, persistent crown.
Bouquet: pleasant notes of toasted bread with a light finish of exotic fruit and a pleasant citrus return. Pleasantly citrus return.
The taste is fresh, elegant with good aromatic persistence.

SERVING SUGGESTIONS: Excellent as an aperitif, suitable for delicate appetizers, shellfish, seafood and delicate fish dishes.

SERVING TEMPERATURE: 8-10°C

" From the first grapes of the harvest,
a limited edition of only 500 bottles for a tasting with friends "