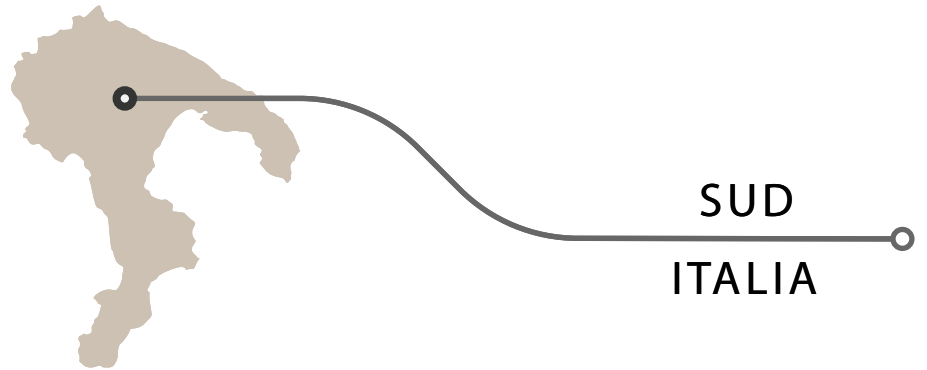




IL BIANCO

Quarta Generazione



GRAPES:
Fiano

ALCOHOL CONTENT:
13,5%

TOTAL PRODUCTION
2000 bottles

VINEYARD: Located at 500 mt smt

VINIFICATION: Pre-fermentative maceration for 24 hours (5°C),
fermentation at a controlled temperature of 15°C

AGING: Aging on the skin for 3 months in stainless steel

BODY AND PERSONALITY: Straw yellow tone with gold reflections, plum and jasmine bouquet. The taste is warm and captivating with honey notes

SERVICE TEMPERATURE: 8-10°C

“A Wine suited to all courses or for an aperitivo in a summer night”