

## LA FATTORIA WHITE



Bottle size  
Lt. 0,75 - 1,50

**Grape varieties:** choice grapes from Piedmont hillside  
**Vineyard location:** medium-high hillside (200-300m asl)  
Sandy and friable ochra colour soil

### **Vinification**

The grapes harvest is made by hand in the first/second week of September  
The grapes undergo soft pressing and the must is separated by the skins. The fermentation is carried out in stainless steel vats at low temperature 18°C, prior to refrigeration and static racking of the must

### **Ageing**

in steel tank for 2-3 months, cold stabilization before bottling

### **Tasting Notes:**

Straw-yellow colour with greenish highlights  
Fragrant bouquet with fruit and flower notes  
Its taste is young, soft with a crispy fresh finish

### **Food pairing:**

Excellent as an aperitif, it is also ideal with starters, fish dishes  
white meat, pasta, risotto and pizza.

Serving Temperature 10° C

