

BURGHESSE WHITE

SOIL TYPE: plot selection from Tizzano steep hillsides of granitic origin.

GRAPE VARIETY: 80% Vermentinu, 10% Genovese, 10% Biancu Ghjentile.

WINEMAKING PROCESS: destemming, strict sorting in the vineyard and the cellar, direct low-pressure pressing, 48h cold soak between 5-8°C, barrel fermentation with the gentle cap-punching.

AGING: 24 months in barrel on the fine lees.

TASTING: delicate golden hues, pronounced fruity and floral aromas, creamy and vanilla notes, full-body, long aftertaste with a noble bitterness on the palate. Elegant and refined wine.

