

GENOVESE

SOIL TYPE: clay-granite soil of Tizzano steep hillsides.

GRAPE VARIETY: 100% Genovese.

WINEMAKING PROCESS:

destemming and sorting, direct pressing, cold stalling between 8-12°C, stainless steel vat fermentation.

AGING: 6 to 8 months in the stainless steel vat and barrel.

TASTING: pale lemon color, greenish hints, fresh and delicious aromas. A perfect wine for the buffet and appetizers.

