

BIANCU GHJENTILE

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

GRAPE VARIETY: 100% Biancu Ghjentile.

WINEMAKING PROCESS: destemming and sorting, direct pressing, cold stalling between 8-12°C, 4 weeks stainless steel vat fermentation.

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

TASTING: yellow lemon color with golden hints, lively fruity aromas, smooth palate, and long aftertaste.

