

MYRTUS WHITE

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

GRAPE VARIETY: 90% Vermentinu, 10% Genovese.

WINEMAKING PROCESS:

destemming, strict sorting, pre-fermentation cold maceration, barrel fermentation.

AGING: 12 months in barrel on the fine lees with regular stirring.

TASTING: yellow lemon color with golden hints pronounces fruity and floral aromas with creamy undertones, outstanding balance, and a long finish.

