

# Nettare dei Santi

viticoltori dal 1948

## San Colombano DOC Bianco del Santo

Bianco Fermo

D.O.C.

### Classification:

Still white wine DOC San Colombano  
"Mombrione" Selezione Riccardi

### Blend:

Chardonnay 70%, Pinot Nero 20%, Riesling 5%  
Planting system guyot  
density 4500 plants/hectar

### Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in wagons harvest and transported to the winery, where they are gently de-stemmed.

Cold maceration at 8-10 ° for 24 hours of the pressed in steel fermenters; soft pressing with pneumatic presses.

The must obtained is fermented at controlled temperature 16-18 °, one part in steel tanks and one part in barrels (barriques) where it remains for 6-8 months.

### Alcohol content:

12,5°

### Acidity:

5,8

### Colour:

straw yellow

### Bouquet:

intense, fruity and floral with vanilla tones

### Palate:

pleasant, decided, fruity with notes of exotic fruits

### Pairing:

appetizers and first courses of medium structure, fish and white meats with delicate sauces

### Aging:

poorly suitable, to drink within 2 years aging 2-3 years

### Serving temperature:

8° - 10°C

### Production:

14.000 bottles



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