

Nettare dei Santi

viticoltori dal 1948

Verdea N°1

Bianco Fermo

I.G.T.

Classification:

White wine I.G.T. "Collina del Milanese"

Blend:

Verdea 100%

planting system: guyot

density: 4500 plants/hectar

Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in harvest wagons and transported to the winery, where they are gently de-stemmed. Cold maceration at 8-10 ° C for 24 hours of the crushed grapes in steel fermenters; soft pressing with pneumatic presses; the must obtained is fermented at a temperature 16 ° -18 ° C, in steel tanks.

Alcohol content:

12°

Acidity:

5,7

Colour:

straw yellow

Bouquet:

delicate and pleasant, floral and fruity, intense enough

Palate:

pleasant, characteristic, with hints of yellow fruit and bitter almonds

Pairing:

appetizers and medium structure first courses, main dishes of fish and white meat

Aging:

not suitable, to drink in youth, no later than two years

Serving temperature:

8° - 10°C

Production:

20.000 bottles



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